

Atlantic Insight

SEPTEMBER 1985 \$1.95

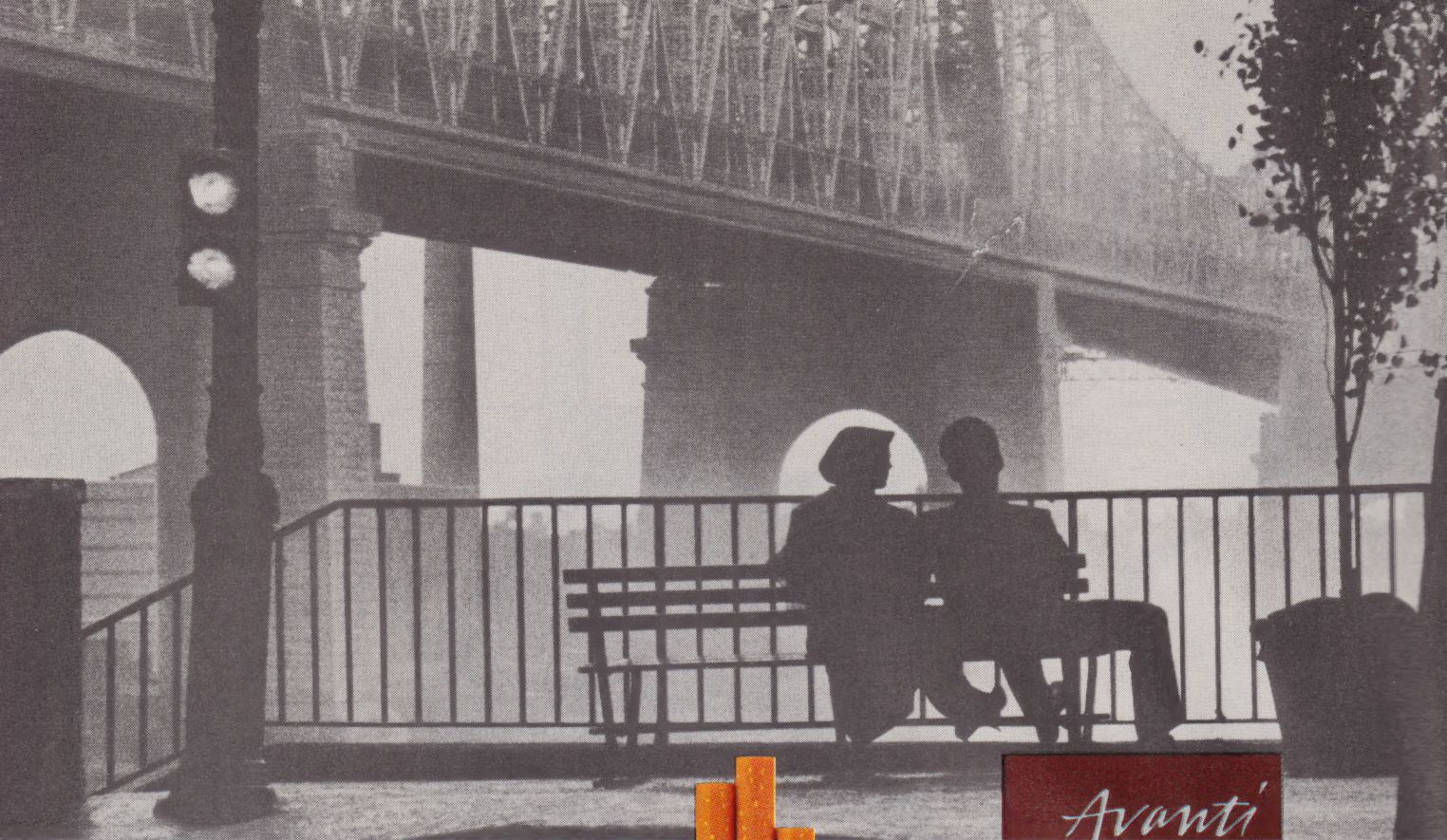
For
people who
live in Metro!
CITYSTYLE

**Soggy Reid: the
new Bill Lynch**

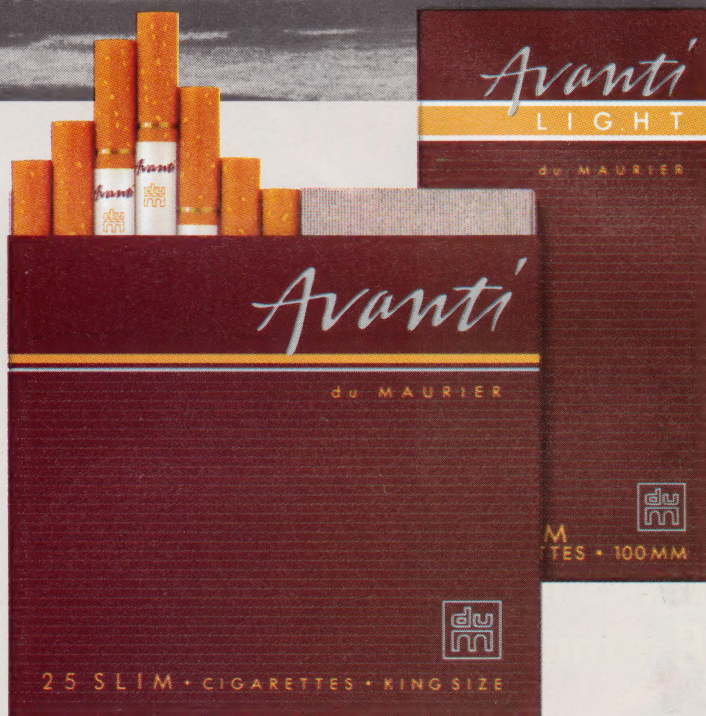
**Antique cars:
a down east
passion**

**Cockfights in
Cape Breton**





Slimmer...Milder.
Avanti and Avanti Light.
King Size and 100's.



Avanti

By duMAURIER

WARNING: Health and Welfare Canada advises that danger to health increases with amount smoked—avoid inhaling.
Avanti : King Size: 13 mg 'tar', 1.1 mg nicotine; 100 mm: 14 mg 'tar', 1.2 mg nicotine.
Avanti Light: King Size: 8 mg 'tar', 0.8 mg nicotine; 100 mm: 9 mg 'tar', 0.9 mg nicotine.

Atlantic Insight

Publisher
James Lorimer
Editor
Ralph Surette
Editorial Assistant
Patricia Ann Holland
Art Director
Kevin O'Reilly
Production Manager
Lorraine Pye

Executive Assistant to the Publisher
Margot Sammutok

Accountant
Mary Savoy

Regional Sales
Margot Sammutok
Silvana Galli
Neil Sampson
1668 Barrington St.
Halifax, N.S. B3J 2A2
Telephone: (902) 421-1214

In Newfoundland:
Stephen Sharpe
P.O. Box 8513, Postal Station A
St. John's, Nfld. A1B 3P2
Telephone: (709) 722-3138

National Sales
John McGown & Associates Inc.
Brenda Finn
785 Plymouth Ave., Suite 310
Montreal, Quebec H4P 1B3
Telephone: (514) 735-5191

Jack Fargey
4800 Dundas St. W.
Toronto, Ontario M9A 1B1
Telephone: (416) 232-1394

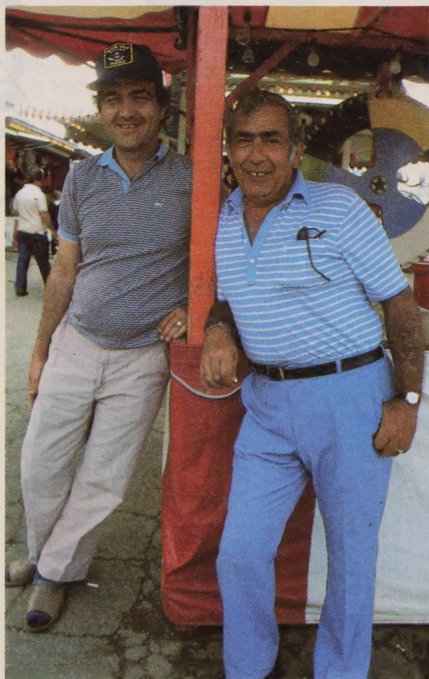
Eric McWilliam
885 Dunsmuir St., Suite 595
Vancouver, B.C. V6C 1N8
Telephone: (604) 688-5914

Atlantic Insight is published 12 times a year by Insight Publishing Limited, 1668 Barrington St., Halifax, N.S. B3J 2A2. Second Class Mail Registration No. 4683, ISSN 0708-5400. Indexed in *Canadian Periodical Index*. SUBSCRIPTION PRICES: Canada, 1 year, \$22, 2 years, \$38; U.S.A., Territories and Possessions, 1 year, \$35; Overseas, 1 year, \$45. Contents copyright ©1985 by Insight Publishing Limited may not be reprinted without permission. PRINTED IN CANADA. Insight Publishing Limited assumes no responsibility for unsolicited manuscripts and other materials and will not return these unless accompanied by stamped, self-addressed envelopes.



SEPTEMBER 1985

Vol. 7 No. 9



COVER STORY

Bill Lynch has been gone for 13 years but the shows that bear his name are, as they say, bigger and better than ever, thanks to Soggy Reid and his spirited band of carnies. It's a \$6 million business now but it's still built on kids, Coke, cotton candy, shills and thrills. **PAGE 20**

COVER PHOTOGRAPHY BY WAYNE CHASE



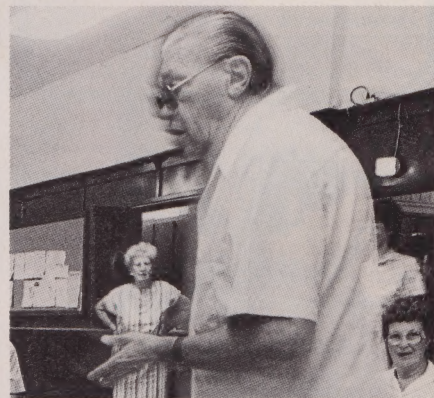
SPECIAL REPORT

Lovingly restored and displayed, antique cars look like a scene from *American Graffiti*. It's a family sport/hobby and old car buffs claim it's no more expensive than skiing. **PAGE 14**



BLOOD SPORTS

Cape Breton is one of the cockfighting capitals of the world but you won't find the results of matches on the sports pages. It's hush-hush and strictly illegal, but highly popular. **PAGE 25**



PROFILE

Remember *Don Messer's Jubilee* and the *Buchta Dancers*? Well, the man who choreographed that long-gone television show is still teaching dancing. Now, his students are like himself — over 60 years of age. **PAGE 30**

DEPARTMENTS

Publisher's Letter	3
Feedback	4
New Brunswick	5
Nova Scotia	6
Prince Edward Island	8
Newfoundland	11
Harry Bruce's column	12
Oceans	13
Ralph Surette	29
Food	32
Folks	34
Calendar	53
Ray Guy's column	56

Bacardi amber tastes great mixed

because it tastes great unmixed.

Bacardi Planter's Punch

Splash 3 oz. Bacardi amber over cracked ice in a shaker. Add 2 oz. lemon or lime juice, 2 tps. sugar. Shake well. Strain into tall glass with cracked ice. Garnish with cherry, slice of lemon or lime, ½ slice of orange, sprig of mint.

Bacardi & ginger ale

Fill a glass with ice cubes and add a jigger of Bacardi amber. Add ginger ale, and garnish with lime wedge or slice. Easy, breezy and bubbly.



One sip and the secret's out. Bacardi amber rum by itself is nothing but smoothness and light-bodied taste. So it comes on smooth and light in everything from a simple rum 'n ginger ale to an exotic Planter's Punch. Any way you mix it, Bacardi amber comes through for you.

For a good food and drink recipe booklet, write FBM Distillery Co. Ltd., P.O. Box 368, Brampton, Ontario L6V 2L3.

On the rocks

Bacardi amber. The smooth rum taste comes through.

PUBLISHER'S LETTER

Is free trade for us?

This fall we'll be hearing a lot about free trade with the United States. The new round of debate will start when Donald Macdonald's royal commission on our economic future finally tables its report.

Macdonald has already stated his position on free trade: he says it's a "leap of faith" and he thinks Canada should take it.

Brian Mulroney and many of his cabinet share Macdonald's belief, though the Conservatives are being careful to call their proposals for our trading relations with the Americans anything but free trade. Freer trade, enhanced trade, a comprehensive trading relationship: a whole range of terms are being used instead.

Not only are the federal Tories in favor; most provincial governments currently seem to believe that our future well-being lies in negotiating a comprehensive deal with the U.S.

Will free trade be good for Atlantic Canada?

We're being told it will be. It will help ensure us unrestricted access to the huge and wealthy market right next door. Our fish, our wood, our farm produce, and our manufactured products all rely on American markets. Free trade will bring the barriers down.

That's the promise. But is it realistic in the light of our experience with the States?

Consider codfish. Canada is having some success selling dried codfish to Puerto Rico. A Puerto Rican company in the same business, the Puerto Rican Codfish Corp., hires a top-notch Washington lawyer to beat back the competition. The basis for the complaint is that Canadian fishermen and fish plants are selling in the U.S. at less than "fair value."

The U.S. Commerce Department investigates, and agrees. The establishment of an industry in the United States is being "materially retarded" by those imports, says the U.S. International Trade Commission. On goes an anti-dumping order against the codfish and special duties assessed against individual companies ranging up to 20 per cent for United Maritime Fishermen and the Canadian Saltfish Corp.

Consider fresh fish. U.S. fishing interests are arguing that the various support measures provided to the industry in Canada give Canadian firms an unfair advantage.

Ottawa has to hire its own Washington lawyer to argue that its subsidies to the fishing industry are minor compared to the industry's annual output. If we can't convince the Americans that the subsidies are modest, they can have a

special duty slapped on Canadian fresh fish exports.

The three Maritime premiers try the informal, friendly way of dealing with this problem at their regular annual meeting with the New England governors. They point out that fish exports are fundamental to the region's economy, and the alleged subsidies aren't a major factor.

The story is similar across the board. When Canadian exporters make headway in the U.S. market, the world's greatest competitors seek trade barriers. U.S. hog producers lose to Canadian pork; they fight back, looking for protective duties. U.S. lumber producers lose markets to Canadian lumber; they fight back, arguing that the stumpage rates charged by some Canadian provincial governments are lower than stumpage rates charged in the U.S., and are therefore a hidden subsidy to the industry.

Would free trade stop all this? Of course not.

American producers and industries aren't going to let an international agreement stand in the way of them protecting their home market in as many inventive ways as they can. Free trade could encourage Ottawa to pay even more attention to American sensitivities. This would spell double difficulty for Atlantic Canada, which requires even more assertive regional development policies than have existed in the past 20 years.

Of course Canada needs to export, and needs international trading partners. Atlantic Canada's development in the 18th and 19th centuries was based on the strength of its international trading links. The choice which we will be making — perhaps this winter — is whether we see ourselves as completely tied to the U.S. (like Puerto Rico) or relating to the world.

Historically, the U.S. and particularly New England has been an important trading partner for Atlantic Canada. But so has Britain; so have the West Indies; so has continental Europe. To think that the only choice that makes sense for us now is to link ourselves even more closely to the U.S. is no "leap of faith." Instead, it's lack of faith in our ability to develop our trading links with the world.

Atlantic Canada's last 120 years have shown the dangers that are posed for a small if relatively strong economy which gets tied into a free trade arrangement with a bigger, more powerful unit. Free trade with central Canada in 1867 helped de-industrialize the Maritimes, and we still haven't recovered. Free trade with the U.S. is no better an idea for Canada in 1985.

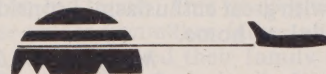
—James Lorimer

Guest Who?



It is I, an especially happy guest of the Airport Hotel. I flew in yesterday, had my sales meeting right here, swam a few lengths, had a fine dinner and a restful night's sleep. Since I'm only three minutes from the Airport (complimentary transportation to and fro) I can sleep a little longer, enjoy breakfast and be driven to the Airport.

Guess who is coming back here?



AIRPORT HOTEL
902/861-1860
HALIFAX Telex 019 22815

Call Peter Murphy for arrangements.

Atlantic Canada's
Regional Meeting Centre



**Fine Weavings
Fashion Accessories
Woolen Fabrics
Quality Yarns**

Classic fashion and design with superior craftsmanship. Visit our studio at Kedy's Landing in Mahone Bay. Mail orders gladly encouraged.

Pecora Wools Ltd.

P.O. Box 525, Mahone Bay, Nova Scotia
B0J 2E0 Phone (902) 624-8984

**Fitness:
What it does
for your body
it does
for your mind.**



PARTICIPATION
The Canadian movement for personal fitness.

FEEDBACK

Burtts Corner Brass Band

I was very much interested in the article concerning the Chester Brass Band in the July issue. New Brunswick also has a Brass Band which I have conducted since 1954. The Burtts Corner (near Fredericton) Band was first organized in 1912 and in 1951 became a brass band. At present we have a membership of 23, the oldest member of the group is 77 and the youngest is eight years old. Congratulations on a well written article.

A.R. Gorman
Burtts Corner, N.B.

The eastward tug

Please tell Harry Bruce that his article *The Pull of the East* in June's issue really "tugged" at my heart, as did the thought of the warmth of the Maritime land and people, which I dearly love and miss. I look forward to receiving each month's issue with great enthusiasm. I consider it my "link to home."

Margo-Lynn Love
Edmonton, Alberta

Insight's revival

Shortly after trying to renew my subscription by calling a toll free number that I was told didn't exist, I was about to write and send a cheque, but I read in another magazine that *Atlantic Insight* had gone into receivership, and that since this was the second (or is it third?) time, one should assume that the magazine was not to be heard from again. Why did I ever doubt that the Maritime spirit would once more come to the fore and my favorite magazine would continue to publish? I now enclose a cheque for a two-year subscription. I enjoy receiving the magazine regularly as a way of keeping in touch with Atlantic Provinces news that does not make our local newspaper or national TV news. Ray Guy's column is worth the price of the magazine; as former Newfoundlanders we understand every word he says (we may not agree, but we understand it) and we sometimes have to interpret his columns for our young adult sons. Continued success with your venture to bring Atlantic news and articles to Canada and the world.

Judith Abbott
Edmonton, Alberta

Depleted forests

Your July cover story on the Atlantic Canada forest industry (*Countdown begins for forestry: repent now or pay later*) was read with great interest. My wife and I just returned to Nova Scotia for a nostalgic visit. In Inverness County, Cape Breton, I was astounded at the indiscriminate pulp cutting in the area where I spent my childhood. In my mind, with the coal and steel industries in trouble, the heavy water plants shut down and Allan MacEachen's handouts finished, only the forest remains in Cape Breton for many livelihoods and will soon be depleted. In

northwestern Ontario we face the same dilemma. Only in recent years did the major pulp and paper companies initiate a realistic reforestation program after decades of raping the resource.

Terry Smith
Thunder Bay, Ont.

Newfoundland courtesy

I look forward to the arrival of *Atlantic Insight* each month and turn to the back page to Ray Guy's column first of all. I was saddened on reading his column in the June edition ("*Peace, good wife, we may entertain angels unaware*"). My grandfather was born and raised in St. John's, going to sea in his teens. We went there in 1978 to try to find his parents' graves. We were treated with the greatest kindness and courtesy by everyone we met. I did not find my great-grandfather's grave but I did find that he was Patrick Fenelon from County Wicklow, Ireland and that he lived on King's Bridge Road. Best of all, I learned that he was a Newfoundland fisherman. I am proud of that.

Helena Fenelon Kummer
Cambridge, Ont.

Leprosy and isolation

As a Prince Edward Islander working as a volunteer physiotherapist in a leprosy centre in Nigeria, it was with great interest that I read the book excerpt from *Children of Lazarus* in the April issue. Although the historical aspect of the disease is interesting, one hopes that the authors at some point examine this history with respect to relevant current information about the disease. It is now believed that 90 per cent or more of the population are naturally immune to the disease. More important, since 1940 there has been effective medication which leads to a cure. Since anyone taking the medication is no longer infectious, there is no need anymore for isolation. One of the biggest problems that people with leprosy face is the fear of the disease in the community.

Karen Lowther
St. Benedict's Leprosy Centre
Moniaya-Ogoja
Cross River State, Nigeria

Baie Verte mine

There were some errors and misrepresentations in an article in your June '85 issue (*Baie Verte's asbestos mine is safer now, but the past looms*) by Richard Shelley. I do not agree with Mr. Shelley that "... the feeling remains (in Baie Verte) that companies and governments callously played dice with people's lives." The people of Baie Verte worked enthusiastically with government and the new owners in order to secure a future for the mining operation in 1981 and 1982. This hardly seems like the activity of people who have been callously mistreated by governments and companies. Mr. Shelley's statement that the highest concentration of asbestos dust anywhere in the

world outside of a mine was found on a road leading to the nearby communities of Fleur-de-Lys and Coachman's Cove simply isn't true. For instance, a government industrial hygienist stated that he measured higher environmental asbestos count on a bus stop in Montreal. In reference to the 1976 report by Dr. Irving Selikoff, Mr. Shelley claims that it flatly states: "both Advocate Mines Ltd. and the (provincial) government are aware of these facts ... both refuse to act." There is no such quote in the Selikoff Report. On the contrary, Dr. Selikoff states that his information suggests that "some major improvements have been made in the recent past and others are planned." The report's recommendation that information be obtained on "household contact asbestos disease" was acted upon, contrary to what Mr. Shelley says. According to Mr. Shelley, there never was a follow-up survey for 1980 undertaken as recommended in the Selikoff Report. Again, this simply is not true. The survey was completed in 1980 by the Department of Labour and Manpower and is available upon request. Ever since Advocate Mines opened the mine at Baie Verte in 1963, miners have to had to obtain annually, a Miners' Medical Certificate. To get this they were required to have X-rays and lung function tests. This is a program of which the mining community in Newfoundland and Labrador can be proud. In addition, monitoring of individuals has been performed every year since 1976 and government conducts several environmental tests in and around the mine site every year. Also, contrary to Mr. Shelley's claim, Advocate Mines Ltd. did have a company pension plan in place for the workers. Again, in contrast to this article, Workers Compensation regulations do recognize industrial disease as a compensatory injury. In this letter, I have refuted several statements in your magazine article. The story by Mr. Shelley is erroneous throughout and is almost totally a misrepresentation of fact.

Jerome W. Dinn
Minister of Mines and Energy
Government of Newfoundland
and Labrador,
St. John's, Nfld.

Cigarettes and whiskey

I couldn't help notice that you have five full-page cigarette ads in June's *Insight*. Naughty boys! You also have two rums and a whiskey ad. I know a full-page ad brings in a lot of money. However, we both know how terribly bad cigarettes are for smokers and those around them. I have become a semi-recluse because I mind cigarette smoke so badly. Come on, let's encourage tobacco farmers to convert to trees, chickens, hogs, beef cattle or vegetables.

Sylvia E. Weagle
Bridgewater, N.S.

Filmmaking in Shediac

Lawrence Carota has a dream: he wants to produce in Shediac the Atlantic region's first television series for a national network by an independent filmmaker

by Sue Calhoun

The sprawling barn-like building rises from tall grass in a five-acre field on the east side of Shediac. A bulldozer perched atop a mound of freshly-moved earth, and remnants of building materials still strewn about are testaments to its newness. For the average motorist, the aluminum-sided structure may arouse nothing more than minor curiosity. But, for Lawrence Carota, the peripatetic president of Carota Films Ltd., the building is a sign that the Atlantic region's fledgling film industry has come of age.

Carota Films has been around for almost a decade, first in P.E.I., now in Moncton and Shediac, and involved in everything from filming for CBC TV's *Fifth Estate* to government shorts and commercials. Last fall, it formed a parent company, East in Motion Inc., to take on two major projects.



WAYNE CHASE

Karen and Lawrence Carota

One is a 13-week series for the CBC network on the trials and tribulations of being unemployed. The other, a six-week series for Radio Canada, will consist of individual stories. Both are ambitious projects, and neither is a certainty. But if Carota pulls them off, they'll be the first television series produced for a national network in the Atlantic region by an independent filmmaker.

Bill MacGillivray, president of the Halifax-based Atlantic Independent Film and Video Association (AIFVA), calls it a long-shot that could open doors for other independents in the region to break into television in a serious way. "I'm sure it will be closely watched by the powers-that-be in Montreal and Toronto," he says.

Construction of the \$250,000 studio this spring was very much a part of the game plan. "It's hard to convince broad-

casters that there are worthwhile ideas, and intelligent, experienced people who can pull them off," Carota, 32, says. "That's why the studio was built. If you're going to deliver something on time, and on budget, you have to be able to guarantee that."

For him, it's the culmination of a 15-year-old dream to have a place to make films happen. While Shediac may seem an unlikely spot, for Carota it's ideal — a 15-minute drive from Moncton, lots of space and low municipal taxes.

Called *Getting to Work*, the proposed series in English will revolve around a Halifax unemployment office, and the experiences of the five people who work there. Some of the filming will be done in Halifax, though 70 per cent will be interior scenes at the Shediac studio.

"It's not the 'case of the week,' and it's not heavy drama," says Carota. "We're going to be dealing with sensitive issues, but in a way that will bring a smile to your face."

Actually translating the concept into words has been more difficult than originally thought, however. Carota and his wife and partner, Karen Carota, the series producer, have already parted company with Toronto writers Marc Strange, co-creator of the long-running *Beachcomber* series and Christine Cornish, who were contracted to refine the series concept.

"They came back with a nice script, but it was a sit-com," explains Carota. "We never saw the series as a sit-com." Karen is now co-writer with Halifax writer Bruce McKenna of the pilot script, which is in the process of being refined.

Actual shooting will begin once CBC has approved the script. Whether the series actually materializes will depend on the success of the pilot, which is scheduled to be completed by November. Carota puts the cost of producing the 13-week series at \$2 million.

The idea is such a natural for the Atlantic region that it's surprising no one thought of it before. The concept was born during a brainstorming session of some members of the Atlantic Independent Film and Video Association. "We said, 'what do we have here? What's our biggest resource? What do we know the most about? Unemployment, of course,'" Carota says.

The idea was taken up, and developed further by Carota Films. The company managed to sell the idea in principle to Telefilm Canada, the federal government agency charged with promoting indepen-

dent film and video productions, which promised the newly-formed East in Motion \$150,000 for development and pre-marketing of the two series.

Telefilm expects to be the major investor, along with CBC, Radio Canada, Carota Films and the National Film Board. New Brunswick's Department of Commerce and Development also came through with \$75,000 to help with construction of the studio.

Carota has been the driving force behind getting the project off the ground. He's an optimist who believes anything is possible. While some filmmakers in the region might venture that Carota has bitten off more than he can chew, AIFVA's executive director Barry Burley says "it's good some people have that kind of energy."

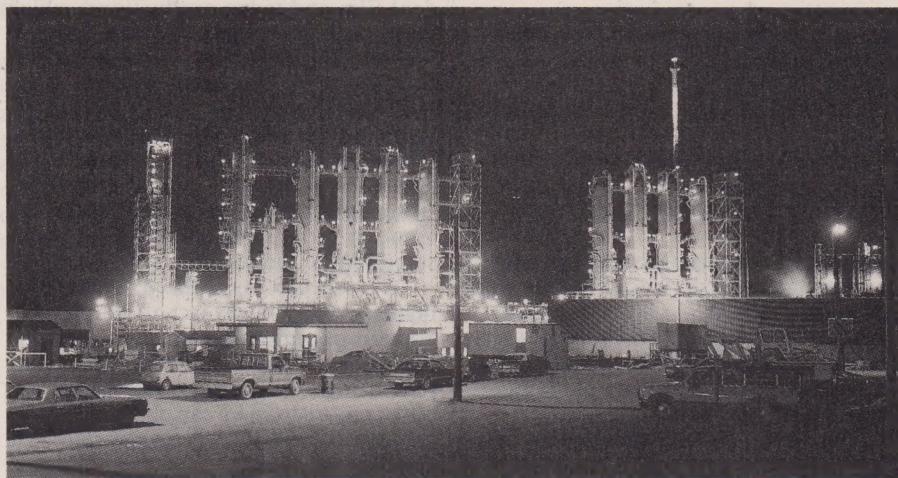
Carota got his start in film at the age of 18, when he produced an hour-long film on his family. One of 19 children whose writer-filmmaker father and actress mother moved their family from California to Canada during the Vietnam war, Carota, like his brothers and sisters, was educated largely at home. His film *My Moment of Awareness* was a touching account of growing up in a large, unusual family. It was picked up by the CTV network.

In 1977, Lawrence and Karen formed a company, Carota Films, with Lawrence's father. It was involved in industrial films and freelance work for Radio Canada, until five years ago when the first documentary was produced. *This Business of Living* was a half-hour profile on a fishing family in P.E.I., which was shown on CBC.

A second production, this time on the sensitive topic of poaching was co-produced with the P.E.I. Arts Council, and the federal Department of Fisheries and Oceans. In 1983, Carota Films won the best industrial documentary award at the Atlantic Film Festival, for a film on fish quality.

As much as he's an eccentric who dares to think big and push ahead on his own, Carota is also a very strong believer that independents in the region's film and video industry have to work together. "Within our association, I think everyone clearly sees Lawrence as providing a very strong humanistic strain towards people working together," says AIFVA's Burley. "He's one of a very few people whose aggression is not hostile at all. It's very friendly, 'let's advance, let's move ahead together.' Lawrence has a strong sense of community."

For Carota, part of the excitement about the two projects now underway is the knowledge that it could mean jobs for local writers and performers. "Our preference is that people from here are first in line," he says. Ironically, if everything goes as planned, a series on the plight of the unemployed could mean lots of work for Atlantic Canadians.



Heavy water's flawed promise

After a long agony, it's finally over for Cape Breton's heavy water plants. For Glace Bay it's another dreadful blow

by Peter Kavanagh

At night the Glace Bay heavy water plant dominates the view for miles around. Lit up like a futuristic Christmas tree, it beams out the beguiling promise of hi-tech. For the town of Glace Bay it's always been a flawed promise. So when the inevitable announcement that the plant would close came May 23 it was no surprise. But it was still a devastating blow.

This Cape Breton mining town of 22,000 has become almost a national charity case. It lost a mine and a large fish plant to fire in the recent past, and now with the heavy water plant gone its labor force relies on make-work projects for subsistence.

The promise of heavy water soured quickly after it became, for a short time, a breath of fresh air to a depressed region. When American entrepreneur Jerome Spevak first proposed it in the mid-1960s the theory was that it would leapfrog Cape Breton ahead into the nuclear age.

The reality turned out otherwise. Labor and design difficulties resulted in a plant which, after five years and millions of dollars wasted, was unable to produce heavy water, the coolant for Candu nuclear reactors. In 1972, Atomic Energy of Canada Ltd., the federal atomic energy agency, took over the plant, rebuilt it, and by 1976 had it into full production.

But while Glace Bay was enjoying the benefits of 325 highly paid and highly trained workers living and spending in the community, the Canadian nuclear industry was dying. Candu reactors weren't selling and there were no markets for the heavy water. The federal government was losing \$125 million a year and the issue facing the town became when, not if, the plant would close.

Cape Breton's second heavy water

plant, at Port Hawkesbury, had a less troubled history. In 1966 Canadian General Electric began site clearing for the country's then-largest heavy water plant. The Port Hawkesbury operation has one large production unit while Glace Bay has two smaller ones. In all other respects, the operations and the size of the work forces are the same. In 1975 Atomic Energy of Canada took over the Port Hawkesbury plant. On July 15 of this year it produced its last drop of heavy water.

In December of 1984, Energy Minister Pat Carney assured heavy water plant workers in Glace Bay and Port Hawkesbury that the plants would only close once replacement jobs were found.

"The government lied to us and we were just caught unprepared," says Charlie MacDonald of the Energy and Chemical Workers Union, which represents the production workers.

"We will not abandon the people or the region of Cape Breton" were the ringing words of Finance Minister Michael Wilson on budget night as he announced the new tax incentives for industry to locate in Cape Breton. "We've lost a major source of employment and been given some intangible promise of good things to come. But what do we do now?" asks Bernie MacDonald, a plant worker in his 30s who sees himself faced with an impossible choice.

AECL has offered its employees a severance plan, job search assistance and a home purchase program if the worker leaves the area for a job elsewhere. According to Claude Taylor, plant manager, the severance plan recognizes the corporation's responsibilities to its employees and "it is not realistic that they would have much chance of finding similar work around here." For local MP Russell

MacLellan, the severance plan will rob the area of a highly skilled workforce and "is the worst forced out migration since the Highland Clearances."

Ellie Marshall, a Glace Bay merchant, agrees. "No one expected them (the government) to keep on making a product they couldn't sell but think about what this is going to do to our town. This is a disaster." Marshall and other town merchants, are worried about the ripple effects of the plant shutdown. Some estimates put the total job loss at near a thousand, once spinoffs are calculated. For a community already reeling from a 55 per cent unemployment rate, the prospects are staggering. "I'm worried about my community being able to survive till these new tax incentives to attract business have some effect and that could be years," says Marshall.

As the residents of Glace Bay commiserate with their neighbors' personal tragedies, collectively they wonder about their town. "I'm concerned about the town's ability to continue functioning as a municipal unit," says Mayor Bruce Clark. "We've never had a strong commercial tax base, our industrial base has been wiped out and without jobs it's hard for the residents to meet their obligations. Our revenue sources have dried up." The town and its people are both in the uncomfortable situation of seeking assistance.

"We don't want a welfare state. We're skilled workers who can work and need work," says Francis Tighe, 34. He sees little in the federal government's package of business tax incentives and doesn't know whether he should look elsewhere. Labor leader Gerald Yetman understands his quandary. "If the heavy water plant workers stay here the most they will get is a \$4 an hour job and when you are making \$14 to \$17 an hour that's poverty."

Perhaps the most devastating effect of the closure is psychological. The plant's closure has been met with anger, frustration and — strangely enough for an area with a reputation for fighting spirit — an almost meek acceptance. There's been no orchestrated protest. Relative to how a similar announcement in a more traditional Cape Breton industry such as coal or steel would have been greeted, the plant closure has been a non-event. "I'm at a loss to explain it," says Yetman. "Maybe you can only kick a people so long and they just can't get up anymore."

When you walk the streets of Glace Bay the immediate impression is that of a town without purpose. The streets are filled with people just hanging around.

As is often the case, the issue is reduced to the future for the young. Bernie MacDonald asks the question on the minds of all the heavy water plant workers as they consider taking their skills down the road. "I have a 13-year-old son. What should I tell him? Should I tell him to leave?"



Harris & Co.

Hand-shaped and tailored
to fit you like no other suit
you've ever worn
...And it shows!



Look for them in fine
men's clothing shops, or
call collect (416) 534-3593
for your nearest dealer.

The battle of Cardigan: standing up for your principals

Is local democracy dead? Don't tell the people of Cardigan that. When the school principal resigned after a sex scandal, the school board and parents went to war over his replacement. The parents won

by Jim Cluett

It was holidays as usual for students from Cardigan Consolidated School in eastern Prince Edward Island this summer. For their parents it was another story. They fought a bitter battle with their local school board over the appointment of a new principal.

It started last February when veteran principal Bill Sullivan resigned in the wake of an RCMP investigation. Sullivan was eventually charged with sexual offenses involving seventh and eighth grade boys. The scandal threw the tiny community into turmoil, and for weeks students and parents could talk of nothing else.

Until the school board could appoint a new full-time principal, they asked vice-principal Roberta Hubley to fill the post. She'd taught for nearly 18 years, and

handled the delicate situation with skill and aplomb. She quickly won the admiration of parents.

"I have five children in Cardigan School," explained one parent. "No one will ever know what it was like to go through that. Every day my kids would ask what was going on. Mrs. Hubley brought us through it, and made us feel like we were important and our kids were important."

The atmosphere in Cardigan School was described by another parent as "a hell hole where everyone was embarrassed by what had happened. Roberta did a good job . . ."

While the community was developing trust in Roberta Hubley, the school board was combing the country for suitable applicants for the permanent position.

Aware that their favorite, Hubley, might not be appointed, parents circulated a petition. They gathered 137 names and presented it to the board. Clearly, Cardigan parents wanted Roberta Hubley, and no one else. In July the board made a selection — Hubley wasn't the candidate.

On Friday, July 5, the school board offered the position to Dan Boudreau, a former Montague resident, now teaching in British Columbia. Boudreau told the board he'd like to think it over and assured them he'd give his answer on the following Monday. Parents, who had gotten wind of the job offer, were infuriated that their petition had been ignored.

Early the next Monday they arrived at the school board office intending to confront board officials before any contract could be signed. Thirty parents carried placards with signs like "What happened to our petition?" and "We want Hubley."

"When they realize how strongly we feel about this, surely they will back down," said one parent. The angry group marched in to meet with superintendent Ralph Stonefield.

They met for nearly three hours. Stonefield listened, and answered questions about how and why the board had made its choice. But he couldn't assuage the parents' frustration.

When one father walked into the meeting fresh from his farm chores and leveled a shaking finger at Stonefield, the emotion felt by a whole community rippled through the room. "When I came in here last fall," he yelled, "and told you what was going on in that school, what did you do about it?" The meeting hushed and Stonefield turned away. The superintendent hadn't believed the accusations last fall and hadn't acted on them.

The crowd won two concessions. The school board would meet with the parents that very evening, and they wouldn't sign a contract with Boudreau until after meeting with the parents.

"We all agree that Boudreau's probably a very qualified person," commented Clayton Bulpitt, one of the parents, to reporters. "But I don't think there's anyone the board could appoint that we'd be happy with unless it was Roberta Hubley. The situation involving the former principal . . . well, that was an awful lot to put a school through. There's probably not another school in North America that's been through that. We're just not prepared to take somebody new when we know Roberta so well."

Outside the school board office, parents prepared for the evening meeting. "We're going to ensure that the decision is made in our favor," added one man. "We're going to have who we want at all cost. After all, it's our school."

Ironically, by the time the meeting had started at 8 p.m., the school board received a letter from Dan Boudreau declin-

HILTON INTERNATIONAL SAINT JOHN

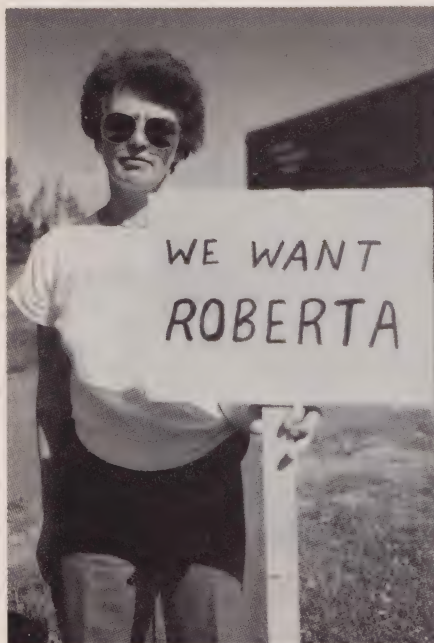
New Brunswick

Distinctive dining is just the beginning. *Our waterfront location* not only gives you a breathtaking view of the city's harbour, but also direct access to exciting Market Square and the Saint John Trade and Convention Centre. *Our professional staff* will take care of all your needs with courteous efficiency. *For added convenience and comfort*, we offer the Vista Executive Floor. *For reservations*, call your travel agent, Hilton Reservation Service, any Hilton International hotel, or us, at (506) 693-8484.



WHERE THE WORLD IS AT HOME™

ing the position. Parents thought their candidate would be appointed automatically, and over 100 of them vigorously assailed the 14 school board members. Question followed question, and often each board member was requested to comment individually. The parents wanted to know what qualifications Hubley lacked; had she received the second largest number of votes; and would the school board appoint her now? They would not.




JIM CUETT

Sandra Myers: organizer of parents' protest

"If this election for the principal is anything less than democratic," announced board member Russell Dockendorff, "if this is to be simply a shoo-in, a matter of the incumbent getting the position, no matter who the comers, then I for one don't want to be on this board."

But there were those who clearly didn't want Dockendorff or any other board member who wasn't prepared to hire Hubley. "We signed the petition in support of Roberta Hubley according to her character and ability when we were in serious trouble," shouted Philip MacEachern. "If she's not qualified to run this school, then it's our kids and it's us who will pay the price . . . It's not you people or anyone else. It's us." With that the meeting burst into applause, and was soon adjourned.

Two weeks after the raucous meeting with parents, board members signed a contract with Roberta Hubley. The rural community, united behind her and committed to standing up for her, were clearly ready to continue their fight if the school had ignored them for a second time.

"There's a lot of people here who believe in the old-fashioned way," said parent Allison MacDonald. "I'm not against the school board, but the parents know what's best for the children of Cardigan School. Besides, the principal of the school has to have the respect of the people in this area. Otherwise, they'd never be able to do the job." 



THE SEAL OF EXCELLENCE

To receive recipes prepared in the grand tradition with Grand Marnier, write:
Grand Marnier, P.O. Box 1028 - Station "B", Montréal (Québec) H3B 3K5

Think of it as software for your feet.

Solid rubber heel plug with ultra high abrasion inserts provides extreme durability.

Outsole cut-out reduces weight and works with the midsole in a unique cushioning system.

Softer and lighter rubber in low wear areas offers added cushioning and reduced weight.

High abrasion insert for extra durability in the forefoot.

Special flex-paths help the foot flex naturally and provide excellent traction.



Introducing the Brooks® Trilogy.

The most impressive collection of high performance features ever designed into one training shoe.

TRILOGY: MOTION CONTROL

The proven Brooks Diagonal Rollbar™ combined with a medially extended heavy duty heel counter, gives your foot only the motion control it needs. Never more. Never less. Your foot works naturally with the Trilogy.

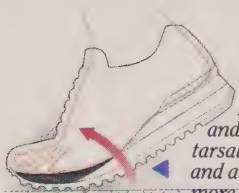
TRILOGY: STABILITY

Trilogy's unique tri-density compression molded EVA midsole is more

At heelstrike the molded heelcup keeps the rearfoot stable while the Diagonal Rollbar™ provides exactly the motion control you need.



The outsole cutout works with the midsole allowing downward deflection for greater cushioning effect, while reducing overall weight.



A softer EVA under and forward of the metatarsal area helps cushion and align the forefoot for more efficient toe-off.

stable than conventional EVA and adds an integral heelcup for additional rear-foot control.

Up front, a softer EVA under and forward of the metatarsals helps align the forefoot for a more efficient toe-off.

TRILOGY: CUSHIONING

Trilogy introduces a new dimension to a stable, motion control shoe: cushioning. By cutting out the center section of the outsole, weight is naturally reduced.

More important, unlike conventional shoes whose midsoles compress readily, Trilogy's midsole deflects downward into the opening at heelstrike, thus providing an extra element of cushioning.

Trilogy

TRILOGY: THE SYSTEM

The real beauty of the Trilogy is the way that each part, each feature works together to produce just one thing: better running performance.

The Brooks Trilogy for men and women. Upgrade your training program. Get into a pair wherever the best athletic footwear is sold.

BROOKS
High performance from the ground up.



A boy freezes to death, a welfare system squirms

The death of Alonzo Corcoran, and the inquiry into it, revealed Dickensian conditions at the Whitbourne School for Boys. But has anything changed for the better?

by Peter Gard

At four years of age, Alonzo Corcoran was placed in the temporary custody of the Newfoundland director of Child Welfare. Officials feared that he might freeze to death. His parents had run out of money to pay for winter fuel. Thirteen years later, Corcoran did in fact freeze to death — while under the care of the director of Child Welfare.

Two weeks before his death, Corcoran, a diminutive 4'9", weighing 75 lbs and still prepubescent in spite of being three weeks short of his 17th birthday, was caught by the Marystown RCMP on a break and entry. It was Corcoran's third brush with the law. At age 12 he had been caught on another break and entry. A month before his last offense he had been caught hitting a child with a bucket. In both instances he was placed on probation.

The RCMP and Corcoran's social worker, Elizabeth Coady, were at a loss as to what to do with the boy.

Coady, in reviewing his case — a dismal tale of foster homes, orphanages and minor infractions — concluded that Corcoran was, "basically not a criminal type but a victim of circumstances." She recommended that Corcoran be sent to a group home with a "structured environment." The words "structured environment" proved to be fatal. There were no vacancies in any of Newfoundland's 12 group homes and Corcoran was remanded instead to Whitbourne School for Boys. Corcoran was unhappy with the decision. In the rough and tumble life of orphanages and reform schools, Corcoran's size was a distinct disadvantage.

Whitbourne School for Boys in its heyday had housed 45 boys in a barracks-like setting. Its administrators espoused a regimented but largely ineffectual reform program of shop, school and farming. At the time of Corcoran's arrival it was an institution in its death-throes.

Whitbourne's last social worker had been laid off five to six years earlier as a cost-saving measure. The boys slept on army cots, showered in a two-by-eight foot shower stall, passed the time by playing desultory games of pool and ping-pong in a grimy basement rec-room, and lived for the meals, cigarettes and the chance to go AWOL. Infractions — including such minor ones as running — were punished by up to a month's incar-

ceration in one of five tiny, four-by-six foot cells furnished only with a narrow sleeping platform with a mattress. If a boy slept too long, the mattress was removed. Only two of the punishment cells had windows. For many of Whitbourne's detainees, the school's "reform" program had come to mean an escalating round of bravado flights from detention and grueling solitary confinement.

Corcoran ran away the afternoon of the 23rd of January 1984 in the company of Darrell Wall, who had run away before, two weeks earlier. Corcoran had been held under close supervision at Whitbourne for ten days. He ran the first day supervision was relaxed, only two weeks short of his release date, and his 17th birthday. There were eight inches of snow on the ground. The temperature hovered between -10 and -14C.

Wall and Corcoran were dressed in T-shirts and parkas and had one pair of gloves between them.

The boys made for the woods immediately after lunch. The search for the boys was called off at nine o'clock that evening. As the boys were not found it was assumed that they had made a clean getaway. Staff at Whitbourne had been strictly instructed to avoid incurring overtime in their searches. Hundreds of boys had turned up in the past — on the railway tracks leading to two nearby communities, on the highway or at the homes of relatives. Corcoran and Wall, however, became lost in the woods. By the time they broke out to the railway tracks, they were soaked to the skin and suffering from hypothermia. After an hour's walk, Corcoran collapsed by the side of the tracks. Wall made him a bed of spruce boughs, left Corcoran his coat and, dressed only in a T-shirt, trudged for two hours to a cabin where he found shelter. When he was found the next day, Wall was treated for frostbite and was sent to detention. Corcoran was found, at 9:30 the next morning where Wall had left him, clutching Wall's parka and huddled into a ball.

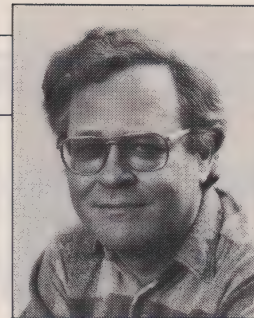
Corcoran's death could not have come at a worse time for Whitbourne and Newfoundland's Child Welfare Service. A recent internal report had concluded that the school was "out of control" and in need of immediate closure and upgrading. A second report discovered that, of some 170 similar institutions in North America,

Whitbourne ranked lowest in staff training. Shortly after Corcoran's death the school was closed for a year for \$500,000 worth of renovations. Nothing in the Child Welfare Service's internal review processes, though, matched the sting of the recommendation of a five-day judicial inquiry into Corcoran's death. The inquiry revealed a Dickensian tale of a service more concerned about overtime than child welfare. Judge G.J. Barnable found Child Welfare negligent in Corcoran's death, claiming, "the director shouldn't have it both ways. He can't have 24 boys conducting 124 escapes . . . without being expected to address the question of their safety."

There are few who mourn the old school's passing. Yet, in the end there is little cause for optimism, the critics point out. If the worst abuses of the old Welfare of Children Act read like a Victorian penal code, the new Juvenile Corrections Act reads like the Gulag Archipelago. Indefinite, extendible sentencing for minor offences, has been replaced by adult trials and adult sentences for children. The incarcerations continue in Whitbourne's cramped, windowless punishment cells although they are said to be of shorter duration than before. Desultory supervision has been replaced by techniques aimed at behavior modification. Whitbourne's floors have been carpeted and the school's walls painted, but there is no longer access to the farm or the open fields surrounding the institution. Nor are there any more field trips and exchange programs. A five-metre high chain-link fence bars access to Whitbourne Lake, but not to a view of the lake, with its Sunday boaters and the picture-postcard view of the town of Whitbourne on the opposite shore.

Benign neglect has been replaced by idle incarceration. Already the first windows have been jimmied, the first locks broken, the first escapes made.

The current welfare minister, Charlie Brett, remains adamant that his department bears no responsibility for Corcoran's death. Brett believes Whitbourne reformed 75 per cent of its charges. Said one observer, "The only thing that surprised me about Whitbourne is how few people died . . . yet there is a reform school like Whitbourne or worse in every province in the country. They've replaced a regime of fear with a regime of psychological gimmicks." Sharon Callaghan, the current head of juvenile corrections for Newfoundland, claims that "you can't measure these kinds of kids by the way you measure your own." She adds, however, that "there are no bad kids, just kids with severe behavioral problems." Says Brian Miller, the current acting director of Whitbourne, "in the old system, there were no definite sentences. It was like a catch-22. You had to come here and behave to get out, but it wasn't easy to behave in this institution."



Racist sentiments then and now

Racism exists, but it's a far cry from the old days when even clergymen denounced the advent of "mongrel Canada"

In a classic piece of pompous mumbo-jumbo, one of the authors of a report called "Ethnic Conflict in Vancouver" recently complained to *The Globe and Mail* that it should not have used the expression "race riots." He preferred "ethnically motivated incidents." I envision a hooded leader of the Ku Klux Klan saying, "Well, boys, tonight's the night for some ethnically motivated incidents." Then the gang rides out to lynch uppity blacks.

But the fact that the report was written at all reminds me that a lot of learned people fear racism is on the rise in Canada. I don't want to appear too Pollyannish but it seems to me that racism, in Nova Scotia at least, is nowhere near as vicious as it was only a generation ago. One way to discover this is simply to read old newspapers. I'll show you what I mean. The *Eastern Chronicle*, New Glasgow, carried this report on January 4, 1938:

"The fracas on Christmas morning when Policeman Wright and a colored fellow named Norman Mitchell went out on the jail lawn to settle their differences of opinion, whether Wright could beat any nigger in town, or Mitchell could beat any town policeman if he came out from behind his brass buttons, was aired in court yesterday morning . . . Stipendiary Magistrate Sinclair imposed a fine of \$2 on each offender . . . It is suggested that a 15-round go, on the Academy stage with the same two principals, would be worth a dollar a seat."

On Christmas day in the morning yet! What a swell way to acknowledge peace on earth, and good will toward all men. Amen brothers. But let us see if race relations in New Glasgow had improved by June of 1942. This time, the *Eastern Chronicle* reported that "a fine-looking young colored soldier" had visited the newspaper to complain about how his hometown was treating him. The man was wearing the uniform of the Pictou Highlanders. He'd been one of the first locals to enlist, and his service record was flawless. He came home on furlough, and this is what happened to him:

"He arrived on the train at three in the morning," and entered an eatery that the newspaper described as "a small-stool affair." He "went in for a hamburger for he was right hungry after a long train trip. He was flatly refused service." No room

at the inn. "He said he was hungry and willing to pay. The chap running the place capitulated to the extent that if he went into the kitchen they would serve him with a couple of hamburgers." Later, the soldier took his wife to a Chinese restaurant, and there, too, "he was refused service."

Then he went to see a movie at the Academy of Music, which made him sit upstairs with the other blacks: "He did not object to an upstairs seat but he is such a large fellow that there is not sufficient leg room for him." Welcome home, large fellow. "In the army," the *Eastern Chronicle* bravely observed, "he does not suffer from any distinction, and neither should he in his capacity as a soldier in any other walk of life."

Nor were blacks the only victims of racist attitudes in a country in which even clergymen publicly trumpeted the superiority of "British" stock. George Exton Lloyd, founder of Rothesay College, Rothesay, N.B., was Anglican Bishop of Saskatchewan in 1928, when in a letter to *The Globe and Mail* he deplored the fact that while Australia made sure most of its immigrants were British, "Mongrel Canada" was welcoming hordes of inferior Europeans. "The majority of Australians," he wrote approvingly, "are determined that their country shall be kept not only a 'white man's land,' but predominantly British at that."

Meanwhile, what about Canada? "We have been warned already," this eminent Christian gentleman roared, "that the German Hungarians, Poles, Ruthenians, Dukhobors, Russians and Menonites are coming in floods. Will those Canadians who object to the heading of this letter 'Mongrel Canada,' please ask the Premier why he gave these two railways the liberty to denationalize this country nearly three years ago? It will take another two years to stop the flood, even if this iniquitous agreement is abrogated immediately."


Meanwhile, one John Nelson had written a series of articles for *Maclean's*, which already claimed to be Canada's national magazine, and they'd appeared in a book entitled *The Canadian Provinces, Their Problems and Policies*. A problem, Nelson felt, was the "menace of polylingualism" on the Prairies. In one Winnipeg school, "there were more nationalities represented than there were

Anglo-Saxon children." That was the bad news. The good news was that by the time the children had reached high school, "the influence of playground, study and environment had wrought not only a mental change, but had standardized facial expression until the task of distinguishing Canadian from European was very difficult."

Guys like Nelson were not inclined to sing the glories of the cultural mosaic. It was good to see all those little foreign faces melted down in a "standardized facial expression." This, however, did not apply "to the Asiatic, who has not yet penetrated in sufficient numbers east of the Rockies to make his presence the cause of any great alarm."

But 600 "Orientals" had voted in Edmonton during a provincial election, and this fact alone was "causing sagacious men to consider how far the franchise should be extended to those incapable of identifying themselves with our problems and ideals." What Nelson was saying was that perhaps no one with slanted eyes and yellow skin should ever be allowed to vote in Canada. British Columbia, Nelson believed, was "one of the last frontiers of the white race against the yellow and brown." It would take wisdom and courage to hold it for "Saxon civilization."

This book was not the work of an eccentric, bigoted outsider. No less a figure than Arthur Meighen, a prime minister of Canada, endorsed it in a fulsome introduction. He praised its "fine judicial temper" and wrote, "Running through the whole, like the *leit-motif* in a piece of concerted music, is the vision of Canada as a single national entity." Meighen also refers to Nelson's "loyalty to the Empire." Shortly after the book appeared, young John Diefenbaker was campaigning in Macdowall, Sask., and he told a crowd, "I want to make Canada all Canadian, and all British!"

A long time later, Diefenbaker changed his mind. He had seen the light, and it had illuminated the path to smashing political victories. As prime minister in 1958, he told *Maclean's*, "I'm very happy to be able to say that in the House of Commons today, in my party, we have members of Italian, Dutch, German, Scandinavian, Chinese and Ukrainian origin, and they are all Canadians." Things improve. They may not improve as fast as we'd all like, but they do improve. If that black Pictou Highlander survived the Second World War, I think he'd agree. 

Rise of a bizarre sea creature

The sea cucumber is weird. Among other things it ejects its intestines when upset then grows them back again. It's also a delicacy in the Orient — and a new industry for Comeauville, N.S.

by Lynn Davies

For years Atlantic fishermen have been discarding a bizarre little sea creature that for centuries has been considered a gourmet delicacy in the Orient. Sometimes called the sea pumpkin or sea slug, more commonly known as the sea cucumber or just "sea cuke," it's one example of the many under-utilized varieties of fish in Atlantic waters that have potential market value. For the past three years, in fact, a fish company in Comeauville, N.S., Seacrest Fisheries Ltd. has been involved in an experiment to determine how marketable Atlantic sea cukes are in the Far East.

The first thing to know about the sea cuke is that it's no beauty. It looks like a cross between a garden cucumber and common slug, although it's actually a fish — one different from any of the finfish or shellfish commonly found in Atlantic waters. The prickly-skinned, reddish-purple creature is eight to nine inches long and weighs one to three pounds. It moves caterpillar-like across the ocean floor on five longitudinal rows of tube feet. Its mouth is framed by ten, feathery, mucous-coated tentacles. These tentacles catch floating particles and, like individual fingers, place the food in the pharynx where it is transferred to a simple digestive system composed of one long intestine. Several species of sea cuke live off the Atlantic Provinces, although only one grows to marketable size.

The sea cuke is too slow to flee predators but when upset it changes shape, spits out its insides, and regrows its internal system within a few weeks. Some warm-water cukes release a self-defensive toxin that destroys the red blood cells in fish. Thanks to the cold Atlantic, the eastern Canadian cuke is non-toxic, an advantage to fish processors who may experience skin irritation when handling toxic cukes.

Sexes are determined by examining the contents of mature gonads, but exactly how sea cukes reproduce or how long they live remains a puzzle. One redeeming feature is the cuke's extraordinary hardiness. Sea cukes can survive in half fresh and half salt water, and a fresh cuke will last longer than most kinds of fresh fish.

Oriental cooks have never been deterred by the sea cuke's quirks or ugliness. Only one of the ten courses of the prestigious Chinese Sea Cucumber Banquet, one of the Chinese New Year festivities, offers sea cukes, but the creature is so respected that the entire celebration is named after it.

The Chinese eat the dried sea cucum-

ber meat called *trepang* which in 1980 wholesaled for \$5 a pound. The Japanese prefer *konawata*, the cleaned, salted and fermented intestines and gonads which wholesaled at \$8 to \$11 a pound a few years ago, but have been known to fetch prices as high as \$200 a pound on the retail market.



Sea cucumbers are no longer thrown back

Most North Americans would be hard-pressed to pay exorbitant prices for a delicacy that, when cooked, is utterly tasteless and has the texture of a marshmallow. A dried sea cuke must be soaked for 24 to 36 hours with a couple of changes of water. A rehydrated cuke has the texture of a mushroom, is sliced and used in a variety of dishes, the bland fish taking on the taste of whatever it's cooked with, such as pork or chicken.

But the humble cuke is something of a wonder food to the Japanese and Russians. Cooked cuke has very little fat content, almost no cholesterol, lots of protein, and possesses a few special fat compounds and acids that make it particularly good for people with heart disorders. It's even reputed to be an aphrodisiac although the claim raises scientists' eyebrows.

Three years ago Nelson Saulnier of Seacrest Fisheries, visited Dr. Paul Ke, a scientist from the Department of Fisheries and Oceans (DFO) about another under-utilized species — squid. That conversa-

tion (and some government seed money) eventually led to the first sample shipment of Atlantic dried sea cukes being sent to Singapore for the 1985 Chinese New Year in February.

Saulnier has no problem locating sea cukes with his Digby scallop dragger. The cukes are prolific in the Fundy area of Nova Scotia, but Saulnier confines his dragging to St. Mary's Bay where he sometimes brings in catches up to 100 pounds. Cukes are normally harvested in shallow waters but after a storm are found in deeper offshore waters, probably swept out by wave action. Passamaquoddy Bay in New Brunswick hosts the largest cukes, with populations up to one cuke per square foot.

Saulnier concentrates on the production of dried cuke meat, discarding the innards for now. The cukes are gutted by hand and then boiled for three-quarters of an hour to sterilize and tenderize the meat. Then the meat is sun-dried for four to five days, or placed in a mechanical fish dryer for three days. Sea cukes are 50 per cent water. It takes 100 pounds of wet, whole cukes to produce five or six pounds of dried cukes.

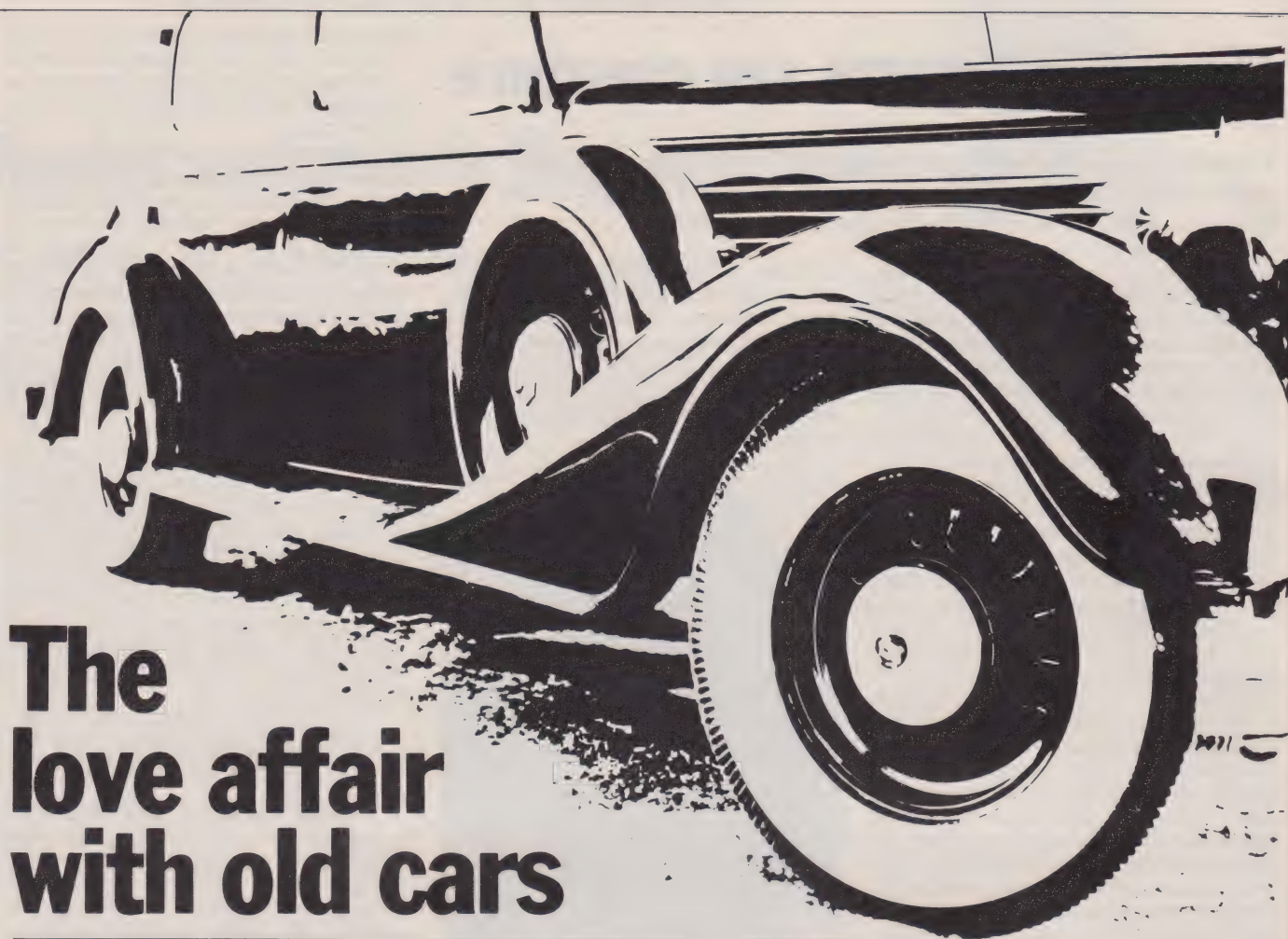
"People claim the cukes taste better if sun-dried," says Saulnier, "but you can't always depend on five days of sun around here."

Saulnier has up to 1,000 pounds of dried cukes stored in his plant, with plans to send more samples that will hopefully bring in paying customers. Although response from Toronto and New York was negative, Singapore customers preferred the quality of the smaller Atlantic sea cukes to the larger Korean ones, and offered Saulnier up to \$4 a pound for the dried product. This was a breakthrough because the Far Eastern market is hard to crack, with production methods and quality standards established for years by local suppliers. After a mechanical gutter is devised and drying problems are solved, Saulnier figures he can supply Singapore with 50,000 to 100,000 pounds of dried sea cukes. This should happen by 1987, he says. Hong Kong buyers have also expressed interest in the Atlantic cuke.

Despite the health food properties of the sea cuke, Canadians used to the taste and texture of meat are unlikely to acquire a taste for the cuke says Ke, who is head of quality development for DFO's Fisheries Development Branch. Cukes, he says, "have a good chance of becoming a secondary industry, purely for exportation to northern countries and the Orient."

A gastronomic delight to one culture may be garbage fish to another. But if Nova Scotia cukes can make an impact on the oriental gourmet market, fishermen stand to make a profit off a creature long considered useless. Could the next step be sea cuke farming? Not as strange as it sounds. Sea cukes are already farmed in northern China where the creatures have been respected for thousands of years. ☒

DEPT. FISHERIES AND OCEANS



PHOTOS BY FRANCIS MORAN

The love affair with old cars

Collecting and restoring vintage, antique and classic automobiles is a growing hobby. Atlantic Canada, with its salty air and expensive car parts, isn't the ideal spot to carry it on, but the presence of dozens of clubs belies the difficulties

by Francis Moran

Over 70 immaculate Chevrolets from the years 1955 to 1957 are lined up outside a motel in Greenwich, N.S. Their owners, from as far away as Newfoundland and Maryland, are trying to coax an extra bit of shine out of a body surface that is already polished to a keen gloss. It's well into the afternoon and some of them have been applying water, polish and elbow grease in abundance since early morning. Their reflections in the bodies of their cars are crisp and sharp.

These aren't just any old cars. They're Classic Chevies, and according to their owners they represent the best three years in a history of automotive engineering and design that spans a century. And when more than three dozen of these shiny relics snaked through Kentville on a "cruise" to nearby Halls Harbour, it was as though a scene had been lifted from the film *American Graffiti* and deposited in the Annapolis Valley.

These people, and thousands of other

vintage, antique and classic car enthusiasts in Atlantic Canada, are part of a growing hobby that celebrates the supreme North American consumer product, the automobile. Some, like members of the Classic Chevy Club of Nova Scotia, sponsor of the Greenwich meeting, specialize in a particular car maker, or a model or year. Others concentrate on genuine antiques — the long, heavy beauties that North America's most dominant industry turned out in its youth. Others still combine the grace and styling of a vintage body with the power and reliability of a modern drive train and suspension. Regardless of how their love for cars from the past breaks out, more and more people in the Atlantic region are getting a great deal of a hobbyist's enjoyment, a craftsman's satisfaction and a competitor's excitement out of collecting, restoring, and driving old cars. It's especially so this year — the 100th anniversary of the automobile's invention.

Car collecting needn't be a rich man's game, but neither is anyone going to get

very rich playing it. Today car buffs only dream of finding an ancient hulk in a farmer's field and buying it for spare change and, after a little restoration, selling it for thousands. These days the route to finding a fine old car is the one Ron Garnier of the Classic Chevy Club follows on a regular basis. He travels each year to North Carolina — the "real hotbed" for auto enthusiasts — in his search for old Chevys in good condition. "We've gone down there for holidays with my wife and kids. We'd buy three cars, I'd drive one, get a towbar and tow another one behind and my wife would do the same." Now, Garnier wants to go into the business of supplying cars and parts to fanciers and plans to set up a shop in Dartmouth later this year.

Such a shop is probably the only way anybody could make a living out of these cars. Repeatedly, enthusiasts — whether they are antiquers, street rodders or classic Chevy owners — say it's impossible to sell a car for what it's really worth, once the hundreds of hours of careful work are taken into consideration. For many, like Wayne Conrad who owns a gorgeous 1957 Belair convertible and a 1957 Chevrolet Cameo half-ton truck, the car collecting craze is "more than a hobby but less than a profession."

Despite the promise that a collector will never recover the money or time invested in a classic car, buffs insist it's not an expensive pastime. Halifax Antique Car Club president Ken Eden says he probably spends less money but gets more enjoyment out of his chosen hobby than, say, a skier. "They need all that equipment and then they've got to travel hundreds of miles to a decent hill and buy lift tickets and get accommodation. This is no more expensive."

Everybody agrees that the first step a novice ought to take is to join a club that specializes in the car of his interest. Then, he should travel to meets and shows, talk to owners and read everything available on that car. Finally, armed with all the facts, it's time to start looking. Garnier recommends that, because of the high cost of parts and the distance the Atlantic region is from good supplies, a car already or nearly finished might be a good starting point.

Automotive history was made earlier this year when \$2.8 million (U.S.) was paid for a psychedelically painted Rolls Royce formerly owned by the Beatles. Vancouver's Expo 86 bought the car to display at the world's fair in that city next year. Garnier says the car is "nothing special" from a collector's point of view and a price that high would only be paid for a car which its buyer hopes will make money through promotions, as Expo 86 intends to do with the Beatles' Rolls.

Gary Doherty, a Zealand, N.B., school bus driver, is president of the National Association of Antique Automobile Clubs of Canada which represents some 50 clubs across the country with a total membership of more than 9,000. By the time specialists, like the Classic Chevy clubs, and other enthusiasts, like street rodders, are counted up, there are probably tens of thousands of Canadians enjoying this hobby. Doherty says the sport is just as popular, or even more so, in Atlantic Canada as elsewhere in the country. "I would say that we are among the more active areas of the old car hobby in Canada."

And Atlantic Canadians are serious about the hobby, Doherty says. "We travel all over the country looking for parts. There's a big annual meet in Barrie, Ont. and a lot of the members from New Brunswick go to it every single year. And the Mecca for the old car enthusiast is Hershey, Pennsylvania." A yearly flea market-style event there covers 16 acres of show grounds with thousands of vendors and such a huge selection of cars and parts that "it can take several days just to walk around to see them all," says Ken Eden, president of the Halifax Antique Car Club.

The history of the automobile has seen countless memorable models and achievements since Daimler-Benz's first horseless carriage appeared in 1885. For most it would be impossible to choose a single make, model and year that stands out but members of the Classic Chevy Club of Nova Scotia have no such difficulty. They



The Classic Chevies: best three years of a century?

and other 1955-57 Chevrolet enthusiasts believe those three years represent a pinnacle in automotive engineering and design that has yet to be duplicated.

They may have a point. General Motors perfected its legendary V-8 engine during those years, finally producing in 1957, North America's first internal combustion engine to deliver a full horsepower

for every cubic inch. The Chevrolet Corvette, first built in 1953, matured with the help of an eight-cylinder engine in 1955 into a world-class sportscar that dominated stock car racing for the next three years.

"Chevrolet to that point (1954) was a very stodgy, conservative company," says Don Langille of Halifax. "It was an



Eric Davidson of Halifax in his 1922 seven-passenger red Reo

old man's car." Langille's wife, Anne, and their son, Paul, are both involved in the hobby. Their car, a 1956 two-door hard-top Belair sports coupe was voted the best car in its class at the club's Greenwich meet by the show's participants.

In Halifax, retired city public works mechanic Eric Davidson, 69, is as confirmed an old car nut as any Classic Chevy owner but he's not as fussy about the make or model. Davidson was two years old when an injury during the Halifax Explosion of 1917 blinded him for life. The disability has not prevented him from becoming an expert mechanic — the National Film Board recognized his mechanical abilities in a production called *One of the Boys* — nor has it stopped him from gaining a keen appreciation for old cars. "I guess I just like to see something restored and put back into as original a condition as possible," Davidson says.

Over the years Davidson has owned nearly two dozen cars made in the 20s and 30s, including four Rolls Royces. He bought his first Rolls, a 1927, along with a 1918 Studebaker 30 years ago. He'd just started a new job at the time and bought a house, and "couldn't hardly afford it,"

he says. But the price was only \$150 for both cars, and Davidson gave in. "That was a buy, wasn't it? And they both ran." Other "buys" included a 1927 Model T Ford bought for only \$3, three Model A Fords, a 1973 Buick Roadmaster convertible and a 1935 Rolls bought in Britain by a Navy friend for \$1,100.

The car he's working on these days is a fire-engine red 1922 seven-passenger Reo made by the man who created the Oldsmobile line for General Motors, R.E. Olds.

"My favorite, though," Davidson says, "would be a 1921 McLaughlin Buick. I guess everybody likes to have whatever their folks had when they were young. And that's what my dad had when I was growing up." The oldest car he ever owned was a 1907 Maxwell "but I didn't have a lot of luck with that one. It needed a lot of work. Finally, my mother got tired of seeing it in the yard and sold it."

Gerry Wheatley belongs to another breed of vintage car enthusiast. He's a street rodder who believes the body of an old car is just the ideal housing for drive train and suspension systems that rival anything to be found on the road — or

the racetrack — today. Wheatley, a Halifax plumber, crossed the body of a 1937 Ford coupe with a 327 engine designed for 1969 Chevs. Painted a lurid yellow, Wheatley's car certainly delivers on the promise of street rods — a distinctive look with a reliable engine.

Wheatley started out with a 1948 Ford Super Deluxe. "But you had to haul a trailer-load of parts behind you if you wanted to go anywhere. And I love to travel." He tried a Classic Chevy next "but that was still a lot of trouble so I thought I'd try a street rod."

He says purists tell him he has "butchered" a nice antique but there are compensations. "I'd feel confident driving to Vancouver in that. And if it did break down, I could pull into any garage and get it fixed, get a belt, set of points." In fact, for these "keep it on the street" enthusiasts, they must drive to shows rather than transport their cars and usually have to pass a CSRA safety inspection as well.

The CSRA (Canadian Street Rod Association) held one of its biggest annual events in the region this summer. More than 500 street rods were shown at the MiniNats East in Montague, P.E.I.,

Bonshaw's Car Life Museum

Near Charlottetown, Kevin MacKay's collection of old beauties ranges from a 1898 Mason Steamer to Elvis Presley's 1959 pink Cadillac

In Bonshaw, 25 km from Charlottetown, a private collection of antique and memorable cars is open to the public at the Bonshaw Car Life Museum. Started in 1966 to house 15 years' worth of collecting by owner Kevin MacKay's father, the museum now has 19 vehicles on display.

"The oldest car is an 1898 Mason Steamer," MacKay says. "It was the second car ever registered in New Brunswick. It was made in Massachusetts and they're very rare."

The first car made in the Atlantic region was the MacKay, built in Kentville around 1910. MacKay's museum, despite the namesake, doesn't have one. "There are only three or four of those known to be left," according to MacKay.

The museum does sport some other outstanding cars including a 1909 Maxwell, one of "only three in Canada that we know of. It's very unique, only two cylinders and it's got what was called a mother-in-law seat on the back and all brass trim." There's a 1959 pink Cadillac that Elvis Presley used as a show promotion car. Other entertainers' part-time passions are included as well. Two cars owned by fiddling legend Don Messer are housed in the museum. One of them, a 1963 Thunderbird and Messer's "last



MacKay and '22 Model T Ford

favorite car" was sold to the museum as a condition in the will of Messer's widow. The other, a 1952 Hudson, was used by the band leader when he and his Islanders did their cross-Canada tours.

The days of finding a decades-old car

maintained in mint condition are well past. But MacKay came close to the collector's dream with a 1931 Pontiac purchased at a 1959 farm auction in Murray River, P.E.I. "It was stored in blankets for 20 years and is completely original right down to the pinstripes."

There's a 1930 "pretty typical" Model A Ford and a commonplace Model T. "But we have a 1922 Ford quarter-ton truck with a tractor kit. In those years, Ford made a conversion kit so that you could put a set of tractor wheels on your car and make it into a farm tractor."

Every car has a story and one of the best is told about a 1920 McLaughlin Buick, "a very prestige car in its time. It was owned by a fox farmer from Coleman and this guy went from rags to riches and back to rags all in about a year or two. He bought the car with the proceeds of one silver fox pelt, \$2,200 in 1920. When we first heard of the car and went to see it, the guy was living in a shack, no electricity, no running water, no nothing. And money meant nothing to him so he wouldn't sell the car. I was just a little fellow then, with my father, and I'd say it probably took three or four years to buy the car."

MacKay says interest in his museum is steady, especially during the Island's hectic tourist season. Several other similar museums around the region folded recently leaving only the Car Life at Bonshaw and another at nearby Dunstaffnage. But as more of these running monuments stop and can no longer be driven to shows, places to keep them on public display should prosper.



Don Hamm with his racy 1940 Ford convertible



Hamm's Ford (left) with a 1940 LaSalle and Gerry Wheatley's '37 Ford coupe

making the August show the biggest collection of street rods ever seen in Atlantic Canada.

Car enthusiasts in Atlantic Canada must have great resolve. Antiquers, street rodders and others all agree that the region is "the toughest place on earth for this sport," says Eric Davidson. To begin with, there's the weather. The bracing salt wind off the North Atlantic might be a tonic to people but it's fatal to these steel machines. Then there's the remoteness of the region from the supply centres for cars and parts. And the difference between the Canadian and American dollars makes buying in the United States, where the biggest suppliers are, even more expensive.

Newfoundland is the hardest hit. "We can't get anything here at all," says Bob Ford, president of the Newfoundland Antique and Classic Car Club. "Everything that we need for our cars has to be brought

in either from Ontario or somewhere in the U.S. It's really desperate down here. And where we're right out in the ocean, the salt air alone is enough that in three or four years a car is totally gone." Ford says the 70 members of his club and another 35 who belong to the Western Newfoundland Antique and Unique Auto Club keep their cars in garages year-round, except when out cruising.

Still, Atlantic Canadian car buffs persevere, banding together to help each other. Ford says the hobby is burgeoning in Newfoundland although the difficulties have forced many enthusiasts to settle for later model cars.

It's almost impossible to establish just how many enthusiasts there are in the four provinces but there are dozens of clubs. Davidson and two friends started the Halifax Antique Car Club in 1961. The only original member still active, he can recall

the earliest outings of the new club. "We used to tour out to Bedford when we first started up. Everybody would be out with their 1920s cars and earlier. And there would be flat tires and breakdowns and everything and the whole bunch would stop and help. Everybody had a lot of fun."

Ken Eden, a Halifax insurance executive, says his family only became interested in his hobby when he bought a car they could ride in. "I've owned a driveable car for ten days and my wife's attitude has changed completely. She and my kids are used to me coming home with rust-buckets and leaving them in the yard to rust further. I drove this one into the yard and they came running out saying how shiny it was. When they could jump in the car and drive around the block, it's a whole different story. Now my wife is trying to find out what kind of period costume she should wear."

Shows and other events, as Eden's family will soon find out, really are the high points of any club's activity. Many use the events as fundraisers. Nova Scotian street rodders have raised \$50,000 over the last nine years with Show And Shines held at and in aid of Bonnie Lea Farm at Chester, N.S., an institution for handicapped children.

The Children's Rehabilitation Centre in St. John's has benefited from the Newfoundland club's show and countless town and village civic celebrations have seen the best of these cars in their parades. In Truro, N.S., cars belonging to members of the Golden Age Antique Car Club starred in the recent CBC television production, *The King of Friday Night*, written by Truro native Frank MacKay. The New Brunswick Antique Automobile Club, which has more than 300 members with cars 25 years old or more, is made up of seven regional clubs and there are several other clubs catering to other categories of enthusiasts.

To car buffs the North American automobile is as definitive a symbol of our history as architecture was to many ancient civilizations. And why not? The internal combustion engine and the sculptured bodies it has been placed in have influenced our outlook for a century, dominated our history, defined much of our fashion and embodied most of our technological advances.

The automobile survived the widespread opposition and fear it generated when it was first introduced. It overcame the more recent criticisms of consumer activists. It survived a pair of energy crises and accompanying rumors of its imminent demise. With the advent of onboard computers and other space-age technology, the future of the automobile is sure to be studded with the kinds of achievements today's collectors see in the past and celebrate. But the days that these car buffs celebrate — the days of wide white-walls, huge power factories under hoods twisted and tortured into every possible shape, flared fenders and blue dot tail-lights — those days are gone forever. ☒

Light through glass.
In the Middle Ages they used it to tell stories.
The message is still clear.



Light through glass.
Today Northern Telecom uses it to transmit
images, voices, and data simultaneously.

In the Middle Ages, stained glass was a powerful communications device, a way of instructing a population that was mainly illiterate. The life of Christ, the deeds of the saints, and the adventures of kings were all told vividly and wordlessly.

Today, we're still pouring light through glass to communicate. We're sending voices and data, digitally coded in tiny pulses of light, through fiber optic cable.

In Saskatchewan, Northern Telecom is building the longest digital fiber optic network in the world. When it's completed, it will offer a rural population, scattered over 100,000 square miles, facilities for transmitting voice, data, video, and facsimiles of documents and photographs.

Northern Telecom is both a major manufacturer of fiber optic products and a world leader in digital telecommunications technology.

We already have thousands of digital switching systems in service or on order, serving the equivalent of over 16 million telephone lines — far more than any other North American manufacturer. A long time ago, we saw the light.



For more information on Northern Telecom and its products contact: Northern Telecom Limited, Corporate Relations Department, 33 City Centre Drive, Mississauga, Ontario L5B 2N5, Tel. 416-275-0960.

COVER STORY

Rain, snow, sleet and rising costs notwithstanding, the 60-year-old Bill Lynch Shows carry on. Meet Soggy Reid, heir to the legendary Bill Lynch

by Jennifer Henderson

Clarence “Soggy” Reid was a 14-year-old school dropout when he started selling hotdogs at The Bill Lynch Shows during Old Home Week in Charlottetown. Today, 41 years and two heart attacks later, the hotdogs and 90 per cent of the rides and concessions billed as “Canada’s Largest and Cleanest Midway” belong to Soggy.

The travelling carnival of scary rides, games of chance, and fast-food stalls is a show business institution in the Maritimes. It may not be the Greatest Show on Earth, but it’s still where boys dazzle their first dates and kids drag their reluctant parents.

Generations have grown up with the show which Bill Lynch started with a



Soggy Reid and his carnies keep Bill Lynch rolling on

horse-drawn merry-go-round on McNab's Island in Halifax Harbour 60 years ago. Today, the fair owned and presided over by “Mr. Lynch” (as he’s respectfully remembered) until his death in 1972 is a far cry from those elementary beginnings. There are 90 concession stands and 70 rides — some like the West German-built Pirate Ship, cost as much as \$600,000 to buy. At between \$2 and \$3 a ride, “cheap thrills” are no longer so cheap. Many kids wait for “Bracelet Day” when a flat \$9 at the gate lets them ride all day long.

The rides and ten tractor-trailer loads of toys and prizes are spread among five Lynch shows playing communities from





PHOTOS BY WAYNE CHASE

Chatham to Port Hawkesbury. The bill for prizes is in the vicinity of \$200,000 a year. Despite seedy trappings and hustling "carnies" (carnival employees), The Bill Lynch Shows are no longer a rinky-dink outfit.

It's a seasonal business insured for \$6 million which Soggy figures he "could get five (million) for tomorrow." Assets include 43 tractor-trailers, 60 concession-stand trailers and 45 semis — just to haul the carnival gear. In the meantime, the heir to Bill Lynch's world claims he's in the same financial straits he was when he borrowed the bucks to buy the carnival — "without a dime in my pocket."

In 1975, Soggy bought out his partner, Jack Lynch Jr. (a nephew to Bill), to acquire the entire show. Exhibition buffs say running a fair just wasn't "the right cup of tea" for the college-educated Jack.

The headaches associated with moving over 100 truckloads of machinery and 450 employees and hangers-on with five shows would daunt all but the hardest of gamblers. Carnival comptroller John Drummie calculates that the shows' vehicles will clock 428,830 km "playing" the region by the end of the season.

Besides rising gasoline costs, "killer" power bills of over \$100,000 last year, and lotteries whittling the take from the wheels of fortune, there is the normal overhead — truck repairs totalled a staggering \$232,000 last year, and it cost \$52,000 in light bulbs alone to create the after-dark magic. Then there's the weather — the ultimate wild card that threatens to mock savings achieved this year by using an in-house electric generator and monitoring gas and vehicle repairs. Even ticket prices, raised 6 per cent this year to help offset last year's finish in the red, may not be enough to overcome bad weather.

Last May, the No. 1 Show set up outside the Dartmouth Shopping Plaza in a blizzard. The hurdy-gurdy and pounding rock and roll music played on.

"But somehow," recalls N.S. Dept. of Labor rides-inspector Bob White, "it didn't look sensible. You think of a fair and walking around in a T-shirt eating a hotdog. You just don't think about snow."

"They say we bring the bad weather," notes Soggy from under blackening skies on the lot in Halifax, "but this time, it was here first."

Record-breaking rainfall in June threatened to transform the pitching Pirate Ship into Noah's Ark. Crowds at the Woolco mall in hard-hit industrial Cape Breton shrank on nights of 5°Celsius. Veteran Under-9/Over-19 gamesman Bill Moir put on as many layers of clothing as a wino. Yet Soggy Reid says those who did come had money to spend and The Bill Lynch Shows did alright. "Business was good. I was kinda afraid goin' in there. But it seems when people are depressed and can't go anywhere, why, we take Disneyworld to them."

The Bill Lynch Shows do more busi-



The Midway: \$52,000 in light bulbs alone to create the after-dark magic

ness at the Atlantic National Exhibition in Saint John than anywhere else. Forty rides set up shop on exhibition grounds the Lynch shows paid to pave. The port city has more than 6,000 people on welfare but the bingo tables are always full and children who persist in defying gravity are on *The Enterprise* shooting for the moon. One of life's little mysteries is why more kids, having consumed a sickly-sweet ballast of candy apples and Coca-Cola, aren't ill on the spot.

Children are one of the safest investments Soggy can bank on; there are video games and "bumper" boats as well as cars at the fair now. Reid also sees a healthy increase in business thanks to civic boosterism which has more small communities staging fairs. "They all want The Bill Lynch Shows," he says modestly. "We could almost book another show with the dates we turn down."

Those who have worked with Soggy, like "Blab" Brothers, the shows' fast-

talking concessions manager, say "there's not enough money in the world to make Soggy give it up. He'll never sell."

The carnival life *always* appealed to the chubby (hence "Soggy") youngster who used to watch the rides being unloaded from the railway siding beside his Charlottetown home. After breaking in at the hotdog stand, Soggy got a promotion flipping burgers at the cookhouse on the No. 2 Show run by Jack Lynch, Bill's brother.

His first trip was to Newfoundland in 1955. He promptly landed on probation after scrapping with two airmen from Stephenville. Then in Bishops Falls, Soggy took on the much-taller town bully after he had stiffed the cookhouse for the price of two hotdogs. The crowd cheered and Jack Lynch decided it might be worth keeping a bruiser like Soggy around.

Reid later worked for Bill Lynch, the cigar-smoking impresario who schooled

Soggy in the business that was truly his life — a passion that eventually separated Lynch from his wife. Lynch travelled with the shows, staying in motel rooms and playing the stock market until he took sick at the Atlantic National Exhibition one August and died at age 72.

"He was one helluva great guy," says Soggy emphatically. "Good to the kids and good to his help."

Bill Lynch left behind a reputation for never having fired anyone and a business which expanded rapidly under new management. His friends organized a yearly, fundraising drive in his memory. The Bill Lynch Memorial Fund raises and distributes thousands of dollars to Nova Scotia group homes and workshops for the mentally retarded.

Lynch always let the handicapped ride for free and that's one tradition that continues. Soggy says the main reason he became financially involved after Lynch's death was fear that a new buyer "might



Hotdogs, cotton candy and Coke, plus thrills; still, the kids aren't sick



Eleanor, Frankie and Soggy: Florida in winter, the circuit in summer

not operate the show the way a Maritimer would."

From May to October, home to Soggy, his wife Eleanor and their 20-year-old son Frankie (a Down's syndrome child) is a trailer on the fairgrounds that doubles as head office for all five shows on the road. Beside the cupboard stuffed with free-ride passes that the "Summertime Santa" hands out to needy kids and adults, there's a plaque on the wall from the Showman's League of America honoring Reid as their 1980 Showman of the Year for his work with the mentally handicapped.

During Frankie's school years, it wasn't unusual for Soggy to pack up Frankie's class and teacher for a mid-winter field trip to Disneyworld. The Bill Lynch Shows provide free rides and cotton candy at the annual fundraising fair for the Izaak Walton Killam Hospital for Children.

Now, even though the Reids have a house in Florida temptingly near the North American showcase for new carnival rides, the summers are still spent on the circuit. Soggy wants it that way and prides himself on being involved with the day-to-day operation.

"I'm not braggin'," he says stopping to yak with "Newfie" at the Tilt-a-Whirl, "but if Jimmy Conklin (central Canada's midway magnate rumored to have been interested in buying the Lynch shows) walked through his show at the CNE, not one of the guys on the lot would recognize him."

Blab, a native of Windsor, N.S., attributes much of Soggy's success to the respect the carnies have "for one of their own" who has worked his way up. Blab himself joined the shows 22 years ago on a hooky day from school which he spent picking up corks in the shooting gallery.

Now he's a big cog in the Lynch wheel — responsible for all concession stands and the hiring of casual labor required to set up and tear down the Towering Inferno and Hurricane rides.

It's a thankless job. "We seem to draw all the pushers in town as soon as we set up," moans Soggy. His policy is to report anyone caught with dope on the premises to the RCMP, but he claims that he is often beaten back to the lot by the guy who has just paid his fine.

Blab has hired, and will hire, kids, ex-cons, senior citizens, and former mental patients so long as they demonstrate a willingness to work hawking french fries and the games of chance. At The Bill Lynch Shows, it's minimum wage plus a bonus added to vacation pay at the end of the four-month season. The size of the bonus varies.

"Good help is hard to find," says Blab flashing a smile that's been chipped in a few places. By some estimates, the 450 people the five Lynch shows pay for the summer (excluding casuals) may save welfare half-a-million dollars a year.

"It passes the time," sighs a 19-year-old Cape Breton youth sporting a Scorpions heavy-metal T-shirt amid a booth full of teddy bears. "I wouldn't be doing

COVER STORY

nothing if I were home anyway. At least by working 20 weeks I get unemployment through the winter. Sometimes it's boring when there isn't a crowd, but you never see it all out here."

There are occasional marriages on the bumper cars and masses are held by Father Mac, the "carny" priest from New York. The longstanding feud between the guys who operate the rides and those who run the "joints" or concessions bubbles over once in awhile. All have a right to their own quirks, and the shows' unspoken code of conduct permits physical contact with a patron only if "trouble" starts on a ride. Those who stick with the

shows for a summer or two usually wind up calling it "home".

Boxer, who over the last 40 years has served as Bill Lynch's chauffeur and is now the "garbage collector" responsible for the money made on concessions, is a lifer. Edna, who no longer seems to hear Sammy Davis Jr. singing "The Candy Man Can" from her stand, has been spinning sugar into pink and blue webs of cotton candy for 15 years.

And despite the menacing-looking tattoos on the forearms of many long-haired ride operators, the shows' safety record is impressive. Soggy, reaching over to knock wood, says they haven't had an ac-

cident since 1976. Inspectors with the elevator branch of provincial labor departments must inspect each ride for any defects each time the show rolls into a new town.

Inspector Bob White points to safety features added in the past ten years: the "hair guard" screens on the ferris wheel to prevent a repeat of a scalping incident at another fair, and the extra chain added to each seat of the Paratrooper ride after a drunk reportedly opened the gate and stepped into space one night.

In addition to these safeguards, The Bill Lynch Shows send three or four mechanics each year to a safety seminar sponsored by the ride manufacturers in North Carolina.

Your friends in the right places.



Hospitality at Chateau Halifax has a new face.

We've taken on a whole new look with renovated guest rooms, a totally restyled lobby plus new dining facilities and lounge bar.

We've also enhanced our meeting and banquet facilities including the addition of a fully equipped boardroom.

Of course, some things haven't changed: our commanding views of the historic




harbour, direct connections to the shops and services in Scotia Square, our proximity to the World Trade and Convention Centre, the government buildings and the financial district.

And there's another thing we left untouched as well — our tradition of efficient and friendly CP Hotels hospitality.

Come visit with us soon.

CP Air Travel Bonus Program. Earn valuable points when you stay with us.


CP Hotels 

Chateau Halifax

1990 Barrington Street, (Scotia Square), Halifax, Nova Scotia

Reservations 1-800-268-9411 Toronto 361-1400 Or your Travel Agent

Stay with friends at CP Hotels in Banff, Calgary, Edmonton, Halifax, Lake Louise, Mirabel, Montebello, Montréal, Peterborough, Québec, St. Andrews, Thunder Bay, Toronto, Trois-Rivières, Victoria, Windsor, Bremen, Frankfurt, Hamburg, Jerusalem and Tiberias.

CP and  are registered trade marks of Canadian Pacific Limited.



Blab and Soggy: it's in their blood

"I'm happiest," says maintenance man Jimmy "J.C." Penny, "when I see people getting the hell scared out of them in the safest way possible."

The same might also be said for Soggy Reid, who wonders sometimes why he just doesn't develop a permanent amusement park on his 30 acres beside the Trans-Canada Highway near Cornwall, P.E.I. Or follow the exploits of the several harness horses he owns, having been introduced to the track by another happy-go-lucky high roller, Blab.

"Dear, I'll be nuts before the summer's out," confides Soggy. "It's funny — at the end of the season you're glad it's over. Then, two weeks later, you wish you were on the road again. It gets in your blood."

"In your blood" is the most frequently offered and irrational explanation for why the Bill Lynchs and Soggy Reids of this world love the carnival, with its grease and its freaks and its endless color and motion. Like winning the jackpot, most folks don't. But some folks do. ☒

CITYSTYLE



Atlantic Insight

September 1985

**Tina's Halifax:
new hot spot on
the big-name circuit**

Halifax at centre stage

Metro used to be the boondocks for rock and country stars. Tina Turner's spectacular July concert showed how much things have changed

by Lorri Neilsen

Nancy MacInnis and Dave Dumaresq came because they "wanted to see a real professional, one who doesn't treat us like Hicktown, Nova Scotia." Twelve-year-old Jay Gilmore brought his parents to his first rock concert because he wanted them to see "the best singer in North America." A middle-aged couple was matter-of-fact: "We go to all the concerts, and we couldn't miss this one. This woman has done a lot for herself."

They came to see Tina — fans as young as six and as wise as 73, sporting cameras, binoculars, lamé skirts, Madonna merry widows, suits, baggy cotton pants, and plenty of smiles. The floor is a bowl of light. A steady stream of fans circles the walkway. The heavy drums, bass guitar, and solid lead singer of Strange Advance, the warm-up group, are revving up the audience. Outside the bowl, the T-shirts are selling like popcorn. The buzz throughout the building is steady. People can't seem to sit still.

Behind the stage, the roadies and the groupies, the writers and the photographers hover over the entrance as though waiting for lift-off. Out of the dark, a streak of wild red hair and tight white jeans is steered up the ramp. The lights go down and the roar goes up.

Tina Turner, all hair, legs, and raw-energy-with-a-devil's-grin, hits centre stage. In a sudden rush, 10,000 Halifax fans are on their feet. Reserved, polite Halifax, the staid city by the sea, the end of the circuit for rock's might-bes and has-beens, has just lifted off the ground. With this rock n' roll legend on stage and others soon to come, Halifax has arrived.

"Are you ready for me?" Tina yells. The crowd is wild. "Because," and she grins a long slow grin, "because I'm ready for you."

Ready we are.

The best on centre stage. It hasn't always been that way for Halifax, or



Tina Turner in Halifax: wild red hair, tight white jeans and raw energy

for Tina Turner herself. Like Halifax, Tina Turner is just now coming into her own.

The 46-year-old dynamo, born Anna Mae Bullock in Nutbush, Tennessee in 1939, has been singing for over 25 years. Given the name of the jungle queen Tina, she joined Ike Turner's band, The Kings of Rhythm, in 1958. Those of us who remember Ike and Tina remember best the opening to their raunchy version of the Creedence Clearwater Revival hit *Proud Mary*: "We nevah do nothin' nice . . . and easy . . . We do it nice . . . and rough."

Tina Turner never had it nice and easy. During the years that she toured with Ike through Britain, Europe and the U.S. "chitlin' circuit" she raised their four children, two of whom were Ike's, one hers, and one theirs together. Centre stage in the Ike and Tina Review, she was hell-fire on high heels, dancing, strutting, pouting, belting out rhythm and blues night after night. Her raspy, earthy voice with its distinctive choppy cadence always had the power to lather up an audience like a crowd at a gospel tent show (Moncton fans who preferred Tina over Mother Teresa had such faith).

Tina was centre stage with many in the rock industry as well, including Phil "wall-of-sound" Spector, who considered Tina's "River Deep and

Mountain High" (Ike's contribution was name-only) to be the masterpiece of his career as a music producer.

But Tina took backstage with Ike in their 16-year marriage. He beat her regularly, gave her no say in the music, the tours, or the record deals, and demanded that she do his hair, nails, and feet every morning when he woke up. A cocaine abuser, Ike carried guns with him, and regularly moved his mistresses into the Turner home.

In 1976, Tina left with 36 cents and a Mobil credit card. In the divorce settlement she gave him everything — royalties, property, master tapes — in order to be free.

Two events turned her career around. Taking on Australian Roger Davies as manager in 1980 ("I trusted this young man; he believed in me") and singing lead on the English pop band Heaven 17's version of *Ball of Confusion* took her off the backwater, white-belt-and-white-shoes hotel lounge circuit and into a recording studio. Davies' talented friends, including Mark Knopfler, Terry Britten and Jeff Beck, donated time and music for the two-week miracle album *Private Dancer*, recorded in Britain.

And now, two American Music Awards and three Grammys later, Anne Mae Bullock is in full flight, perhaps the most popular female singer in the world, a woman who turned down Spielberg's movie offer because,

as she told a TV interviewer, "doing *The Color Purple* would be like going back to Ike. That was me ten years ago. That's not me now."

Tina's not going back to the way it was, and neither is Halifax. Ten years ago, we didn't draw rock legends to the city. And now, we can have Tina Turner centre stage at the Metro Centre for two consecutive nights, a promoter's coup that even central Canada couldn't top. How did this happen?

"It's simple," says Barry Kent, Atlantic representative for Capital records. "Our day has come. Halifax is big enough, worthy enough, and supportive enough. And Donald knew we were ready."

"We are becoming a very sophisticated town," agrees Barry Horne, program director for radio station C-100. "We want all the same things as other major cities, and it's taken us this long to be willing to pay for them. Probably Donald was the only one who was willing to take the risk."

Donald?

In the Canadian music industry, the only Donald is Donald K. Donald, an easy-going, salty-voiced rock genie with a big laugh, bigger ideas, and business sense that makes both heads and records spin. A promoter since 1967, his magic lamp has lit the way for many Canadian groups including Corey Hart, April Wine, Triumph, and Strange Advance, the Vancouver-based opening act for Tina's Canadian dates. In Canadian rock music, Donald K. Donald makes it happen.

And now it's happening in Halifax. "You're a big league city now," says Donald. "And you want major league entertainment. You're willing to pay the going rate. It all comes down to economics."

For years, the conventional wisdom has been that Halifax is an isolated market. Major entertainers whose acts often cost in the seven-figure range to take on the road have bypassed Halifax because they lose money coming here. Being where we are geographically, major acts have to take one day off before performing here, and one day off afterward.

"Touring is so expensive," says Donald, "that Halifax loses major acts all the time. I nearly booked Julio Iglesias for Halifax, but it simply cost too much. And ticket prices can't cover the cost."

If we couldn't afford Julio Iglesias, then how could we afford Tina Turner, the hottest rock act of 1985?

"Well," says Donald, "we had to be creative. Fifteen years ago when the Hollies were touring Canada, I met Roger Davies, who is now Tina's manager. I tried to be as friendly and helpful as I could be — and he remembered. Several months ago, we

held some strategy sessions.

"Tina Turner is opening her 105-date, 90-city tour in Atlantic Canada because we provided the show with everything they needed to get the tour off the ground. We got the St. John's Memorial Stadium for a week of rehearsals at the end of June, four dates in St. John's to get the show geared up and get the technical bugs ironed out, smaller shows in Moncton and Fredericton while we were in the area, and one date in Halifax before playing Montreal. The Atlantic Canada dates were like exhibition games. It was a mammoth undertaking, a big risk, but we wanted to try."

Exhibition games, you say? More sloppy seconds for the East Coast?

"Not at all," says Donald. "I knew the response would be good, but not this good." When the 10,000 seats for the July 17 concert sold out in a day, C-100 arranged a phone-in request line to test the public demand for a second show. It brought in over 10,000 calls, the number of people required to fill the Metro Centre.

Barry Horne of C-100 credits Donald with educating the Halifax market. "Two years ago, Donald brought in Stevie Wonder. People in Halifax had to realize that with good acts come higher ticket prices. He did not treat Halifax like the rock n' roll boondocks — he gave us high calibre entertainment."

Donald himself credits Trade Centre Ltd., the corporation of which the Metro Centre is part. "It's a great venue for concerts," he says, "and the executive leadership, aggressive marketing, and good production capabilities make the Metro Centre a viable drawing card for these acts."

But over the last two years, Halifax has drawn more well-known rock and country acts than Haligonian fans can tap their toes to. Do we owe it all to Donald and the Metro Centre?

"I don't want to get too philosophical here," says Donald in his rapid-fire delivery, "but there are a whole lot of things happening nowadays. Over the last ten years or so mass communication has brought us concerts on television, MTV (all-music pay TV), other video programs, more popular magazines, more up-to-date FM radio stations — it all combines to educate the market, to make people want to have some of this excitement come to their town."

An avid concert fan known only as the Crazy Dutchman has his own opinion. He says that Maritimers returning from away have caused this excitement. "People got out of town and realized what they were missing here. So when they came back, they demanded it. As fans, we're getting better," he says. "But we still have to loosen up. If we don't show more of

this new-found enthusiasm, the big name acts won't come back."

Those who work the shows say that Halifax fans have always been quiet. And Donald agrees that we're not exactly out of control. "Years ago," he says, "people didn't know a standing ovation was standard at a rock concert. They didn't know that all performers have three songs in their back pocket for encores. But all that's changing now."

"There is no question we are becoming an enthusiastic audience," agrees Greg Cox (a.k.a. Greg Edwards, head of promotions at CJCJ/C-100). "We have always been reserved, known in the rock industry as a walk-up town, one whose population expects to be able to buy tickets for an event at the door. But now people approach me regularly with concert requests. And now we have overnight lineups and sell-outs in a single day."

We have lineups, we have sell-outs, we had Tina Turner for two days. We also had Corey Hart, Bryan Adams, Foreigner, April Wine, Willie Nelson, Ricky Scaggs, Triumph, Kenny Rogers, and soon, we'll have Dire Straits, whose lead vocalist Mark Knopfler penned Tina Turner's title track *Private Dancer*.

The crowd has been on its feet for most of the 90-minute, 16-song flight (complete with video). And now, in the third encore (you were right, Donald), as Tina belts out one for Bruce, they are all dancing in the dark. *Proud Mary* (does it ever make her think about where she's been), *Legs* (Z.Z. Top's can't compare, especially for strutting on a platform), *Let's Dance* (the rose from a fan bedecking her jean jacket) have kept every hand held high, and every foot moving. It ain't gospel, but it sure feels like salvation.

In a blinding flash of light from the stage and a sudden roar from the crowd, Tina disappears. Back stage, two bodyguards wrap her in a huge towel-coat and she is outside before the band hits the last note.

"The best show I've ever seen," says a teenager with lacquered hair. "I loved it," says a middle-aged man.

"I've worked as the concessionaire here since 1976," says Steve Pottie, "and I have never seen anyone get a Halifax crowd on its feet like she has. Never."

What about the new generation of Halifax fans? What about someone like Jay Gilmore, for whom the Tina Turner show was the first rock concert ever? "Good," says Jay in the understated tone only a 12-year-old or a Haligonian can produce. "It was good." "Well," responds Jay's mother, "I thought she was superb." Good show, Tina. Good show, Halifax. **C**

Italian food Atlantic style

Italian cooking is not all cast in rigid tradition. It's alive and adaptable. Chef Ivano Zambotti tells of using local fish in the classical recipes

by Susan MacPhee

The idea of Italian cookery being confined to pasta, meat and tomatoes is definitely passé. As North American consumers become more sophisticated and knowledgeable about international cuisine, the clichés that have been attached to ethnic cookery disappear. Not many closet gourmets still labor under the illusion that Italian specialties are limited to spaghetti and meatballs.

Italian-born Ivano Zambotti, executive chef at the Upper Deck restaurant at Privateers' Warehouse, is a living example of the diversity to be found in Italian cooking. His specialty is fish. And why not? As Zambotti puts it, "Italy has the Adriatic Sea to the east, the Mediterranean to the south, the Tyrrhenian Sea on the west, and many lakes and streams throughout the country." It only makes sense.

Zambotti grew up in Venice and found himself in a kitchen immediately after high school, "cleaning chickens, fish and everything else." His father had "some connections in Switzerland" and managed to get Ivano in school there. Ivano returned to northern Italy for part of his apprenticeship, serving first at the ski resort Madonna di Campiglio in the Italian Alps, and then at a resort on Lake Garda, a bit further south.

In 1967, back in Switzerland, he was given the opportunity to accompany his master chef and two others to Canada to work in the Swiss pavilion at Expo '67 in Montreal. He stayed on for two years, again at a resort, this time at Chateau Montebello in the Laurentian Mountains of Quebec where he met and married his Ottawa-born wife, Carol Laing.



Zambotti: a kitchen scherzetto

By 1971 it was time to take up the challenge he had decided on when cleaning those chickens and fish in Venice. "My goal was to be a chef in Europe . . . it is much easier to become a chef here than over there. I became a chef here, but I wanted to go back and prove to myself that I could be a chef there." And that's what he did, returning to Italy to a hotel on a small island just south of Sicily in the Mediterranean Sea. He had fulfilled his ambition to be accepted as a chef in Europe.

In 1982, Zambotti and his family settled in Nova Scotia. He worked at the Pines resort in Digby from 1982 until a year ago when he became executive chef at the Upper Deck.

Many of the types of fish Zambotti was accustomed to preparing in Italy are not available in North America, except as frozen imports, and he prefers to work with fresh fish. Freezing, he says, "corrodes" fish, "makes the meat not firm. There is no life to it . . . the flavor goes and the consistency of the meat is not the same. Of course the best is fresh." To overcome this problem, Zambotti often substitutes North Atlantic fish for those not available fresh — using halibut, haddock, salmon, sea trout, perch and red snapper.

Some of the chef's favorite recipes follow — ones that he would ordinarily prepare in his own kitchen.

Calamari or Seppie (Squid or Octopus)

This is a warm salad. For one serv-

ing, use approximately 8 ounces of squid. To prepare the squid, first separate the body sac from it. Wash the sac well with cool water. Take the tentacles and remove the ink bag. Wash the tentacles. Blanch the body sac and tentacles in boiling salt water for approximately eight minutes, no more than ten, and strain. Slice and put them in serving bowl. Toss with two tablespoons each of olive oil and lemon juice, half a tablespoon of finely minced garlic and salt and pepper to taste.

Zambotti says octopus can be used in this recipe as well but it must be tenderized. It must be pounded hard with a mallet, he says. "You must bang it like you would steak or scallopini."

Another appetizer Zambotti says is popular in Italy is one that Nova Scotians tend to think of as a French dish — escargots. "First you have to catch them," he says. And indeed, the right type of snail for gourmet cooking can be found in the Annapolis Valley, though they are so small that you would need very many for a single serving. Zambotti imports his from France. Here is a classical Italian preparation:

Escargots and Polenta

Boil the escargots in water until tender, then combine with minced shallots, white wine, minced garlic and bordelaise sauce and braise them in a hot oven for 40 minutes. Serve them on a base of Polenta.

Bordelaise Sauce

½ cup dry red wine
1 cup brown sauce
½ teaspoon lemon juice
2 tbs. minced shallots
¼ cup diced beef marrow
½ teaspoon minced parsley
salt and pepper to taste
1 tbs. cornstarch

Combine shallots and red wine in saucepan; reduce by half. Combine cornstarch with brown sauce and pour into wine mixture; stir, simmering, for 3 or 4 minutes until it starts to thicken. Fold in the beef marrow, which should first be softened in hot water, and then add the seasonings.

Polenta

1 cup cornmeal
1 tsp. salt
½ cup cold water
4 cups boiling water

Stir together the cornmeal, salt and water. Put boiling water in top of double boiler, and gradually stir in the cornmeal mixture, and stir over boiling water until thick, about half an hour. Serves four.

Even main courses don't have to be

complicated to be delicious. Zambotti says that whitefish in cream is a lovely dish, and it takes less than 15 minutes to prepare from start to table. Simply take a slice of whitefish fillet — any locally available groundfish (cod, haddock, sole, etc.) — place it in a pan, pour cream over it, salt and pepper to taste and bake it in a 425° oven for ten minutes at the very most, closer to two minutes for anything as delicate as sole.

But if you want a challenge, Zambotti has this suggestion: his Maritime Scherzetto (fillet of salmon or halibut with fresh noodles and shrimp). This recipe will serve six.

Maritime Scherzetto

16 oz. green fettuccine
 1/2 carrot, thinly sliced
 2 tbs. cognac
 salt and pepper
 24 oz. fillet of salmon or halibut
 1 oz. unshelled shrimp
 1/4 onion, chopped
 1 pint cream
 hollandaise sauce

Make the fresh noodles or buy them ready-made. Melt the butter in a heavy base pan, add the shrimp and sauté them for about 5 minutes or until the shells begin to turn red. Add the carrot and onion and cook over low heat, stirring often, until soft but not brown. Add the cognac and flame briefly, stir in half the cream, season with salt and pepper and simmer for 10 minutes. Remove the shrimp and shell them, reserving the shell. Pound the shells in a mortar with a pestle or in a bowl with a bottle. Return them to the cooking liquid and simmer for another two minutes. Strain through a fine sieve into a saucepan and boil, if necessary, to reduce to a syrupy consistency. The shrimp may be cooked up to one day ahead and kept in the refrigerator.

Fold the fish fillets (butterfly cut) in half crosswise and put them in a buttered ovenproof dish. Pour over the remaining cream. Heat the oven to 425°. A short time before serving, cook the fillets in the heated oven for 10 minutes or until they just turn opaque.

Meanwhile, cook the noodles in a large pot of boiling salted water and drain thoroughly. Drain the fish, reserving the liquid and keep warm. Add the shrimp reduction to the cooking liquid and boil them together until slightly thickened and of a syrupy consistency. Whisk in the hollandaise sauce and stir in the shrimps. Taste for seasoning, adjust if necessary and keep warm in a water bath.

To serve: arrange a bed of noodles on a serving dish, top with the fish fillets and spoon the shrimp sauce over it. **c**

CITYSTYLE

GADABOUT

ART GALLERIES

Art Gallery of Nova Scotia. to Sept. 15 — *The Dynamics of Tony Toscana: Works on Aluminum*, sculptural relief, organized by the Winnipeg Art Gallery. Sept. 5-Dec. 8 — Second Floor Gallery: *Prints and Drawings from the Permanent Collection*. Sept. 19-Nov. 17 — Main and Mezzanine Galleries: *From Different Starting Points: 150 Years of Art in the AGNS Collection*, selected by guest curator Dr. Jean Weir. *Permanent Collection*, works donated by the Art Sales and Rental Society.

Anna Leonowens Gallery (N.S. College of Art and Design) Sept. 10-28 — Gallery I: *Avatar '85*, a juried exhibition of contemporary crafts, organized by the Nova Scotia Designer Craftsmen to coincide with the Canadian Crafts Council Conference. Gallery II and III: *NSCAD Craft Division Exhibition*, ceramics, jewelry and textiles in conjunction with the Canadian Crafts Council Conference.

Mount Saint Vincent Gallery. Sept. 19-Oct. 13 — *Diverse Perspectives*, a selection of work by 37 members of the Slide Registry of Nova Scotia

Women Artists, in celebration of its 10th Anniversary and the United Nations Decade for Women. **Saint Mary's University Art Gallery.** Sept. 4-Oct. 19 — *3D - K002 Show*, sculpture from New Brunswick.

EVENTS

Sept. 13-15 — **Atlantic Food Fair**, Dartmouth Sportsplex.

Sept. 19-22 — **Joe Howe Festival:** preceded by the Oratorical Contest open to all metro area high school students, on the subject "Joe Howe Re-visits Halifax for a Day." The Festival opens Thursday at noon at the Grand Parade followed by a concert and that evening a fashion show of Nova Scotia clothing designers. Friday there are events at the Grand Parade and a Monte Carlo Casino night.

Saturday is scheduled for horseshoe competitions, lawn bowling, a soap box derby and beer fest at the Metro Centre. The Festival ends Sunday with a service at the Old Dutch Church, a tour of the Public Gardens and bicycle races at the Commons.

Sept. 20-22 — **Ideal Home Show**, Dartmouth Sportsplex.

Sept. 22 — **Burnside Corporate Challenge:** a test of the physical abilities of the employees of Burnside companies, sponsored by Dartmouth Parks and Recreation and Burnside Industrial Park. **c**



FOUR SEASONS GREENHOUSES

SOLARIUMS & SPAS

- Capture the sun by day and the stars by night
- Professional installation services
- Phone for our free brochure





SUN QUEST

835-9112

10 minutes from Bedford Hwy.
on the Hammonds Plains Road



Lessons of a demolition

Early this summer Halifax residents were shocked by the demolition of the Hart House and five Victorian row houses on Summer Street by developers seeking to clear the air for approval of a high-rise condominium tower on their site.

Later, developers were given the go-ahead by city council for their \$25 million, 21-storey Summer Gardens project, pending final permission from the Nova Scotia Department of Municipal Affairs and a contract agreement with city council. One stipulation by council is that the building not cast shadows on the Public Gardens from Feb. 21 to Oct. 21 each year.

Regardless of the final details, the fact remains that the city lost more of its dwindling treasure trove of Victorian buildings. On the credit side, planning is more clearly understood by citizens and will certainly be an issue in October's municipal election. "If council won't plan, plan to change council" reads a button sold by the group which fought to prevent more high rise development near the Public Gardens.

Events leading up to this act of licensed vandalism are hard to unravel because of the many conflicting interests and factions involved. There are accusations of collusion between former owners Dalhousie University and developers United Equities and dark mutterings that officialdom had been unduly influenced.

United Equities is an investment company belonging to 120 Halifax doctors and dentists. In 1983 it purchased a site next to the Public Gardens which included the Hart House and Summer Street row houses for a reported \$2.5 million and applied for permission to build high rise condominium towers.

Allowing a high rise tower on the site meant a deviation from the city's planning strategy, which permits university use with a height limit of 45 feet in the area.

At a public meeting in June 1983 critics claimed the project could endanger the Public Gardens and that it was unwise to overrule the planning strategy to suit a single developer. From this meeting grew the "Friends of the Public Gardens" who opposed more high rise development close to

the Gardens because of possible ill effects from wind and shadows and sought to preserve what was left of the Victorian streetscapes near the Gardens.

In the dirty two-year battle that raged until the houses were finally demolished, United Equities had no trouble discrediting the Friends, accusing them of inconsistency because they changed their tactics to suit changing events. Their sometimes melodramatic PR events brought accusations of emotionalism and their well-meant pestering of city officials backfired. A 12,000-signature petition was ignored because it had been signed by thousands of non-residents. Even the word "friends" acquired unfortunate connotations.

United Equities offered to sell Hart House to the Friends for \$1 and move it to College Street, on condition all objections to the development cease. The Friends wouldn't accept this condition and were later accused by United Equities of causing the demolition of Hart House.

Bad PR was not confined to the Friends. United Equities are seen by many as a bunch of rich people aiming to become richer at the expense of the city's heritage. They refused to reduce the height of their project despite a June 1985 recommendation by city advisers against high rise development and a study by city staff which made it clear low or medium rise development could be both attractive and economic. "The Planning Advisory Committee is just another body of opinion and we certainly do not find their recommendations acceptable," said United Equities chief executive Keith Allen.

City aldermen were lobbied by both sides. The two whose wards were directly affected fought manfully to restrain the developers and prevent major changes to what they saw as an excellent city plan. Most of the others began by favoring the development, seeing the \$600,000 it would generate in taxes each year as a vital contribution to the city's over-stretched budget.

Conservationists who fought to save Hart House and the row houses pointed out that Halifax's charm lies not in its burgeoning glass and concrete towers but in the tree-lined

streets that remain from its Victorian past. Those opposed to more high rise development on Spring Garden Road saw breaking the planning strategy as leading to towers all round the Gardens.

The city accepted studies commissioned by United Equities as proving wind and shadow effects were negligible. The focus then shifted to retention of Hart House and the row houses as a period setting for the Gardens and the question of the hour was whether the houses qualified as heritage properties. They weren't registered as such because the city's cumbersome process hadn't yet reached them. When officially assessed the row houses easily made heritage stature, but Hart House fell one point short because its builder, lumber merchant Havelock Hart, was considered of local not provincial importance. Further research raised his stock and the house was rated. Registration was recommended to council, but turned down on the grounds it couldn't take place once a development application had been received.

Legal objections out of the way, United Equities ignored requests to wait until the appeal process was completed. Despite a genuine groundswell of public opinion, they moved fast to defuse the situation by demolishing the buildings.

But demolition backfired. With Hart House gone, a nearby high rise became clearly visible from the Public Gardens and the planning battle came into sharper focus. Shocked by the wanton destruction of the houses many new people entered the fray at the meetings and hearings that followed. It became obvious that Halifax must speed up its assessment of potential heritage buildings and bring in stronger protection measures to prevent further confrontations.

The Hart House and the Summer Street row houses have been sacrificed, but perhaps they will bequeath the city a new set of aldermen more aware of the importance of a careful compromise between development and conservation. The October elections will tell the tale. **C**

Anne West is a Halifax freelance journalist.



DAVID THOMPSON

Dance class: part of a hectic pace

Frantic leisure after school

Lessons in music, ballet or art, sports and group activities are an investment in time and effort as well as dollars. Is it worth it to the kids?

by Alexa Thompson

Do you know where your children are after school? The question need not evoke sinister scenarios. You probably know exactly where they are — with lots of other children in mime classes, hockey camps, dance lessons or any of dozens of other after-school programs. There are also Saturday classes, Christmas camps and March Break camps. It's become a small industry. To some, it's not a question of where the kids are, but why parents are putting them through these programs so relentlessly.

There are swimming lessons, computer classes, basketball schools, skating, hockey, soccer, tennis, gymnastics, dance, art, music, photography, French, horseback riding and skiing — not to mention Boy Scouts and Girl Guides. And everyone is getting in on the act, including the City of Halifax Recreation Department, the continuing education division of the Halifax School Board, universities, private schools, schools of music and a multitude of private and public organizations. The YMCA offers summer camps in French and history for the child whose parents want to combine an education with summer fun. Dalhousie University even offers a summer mini university where children as young as ten can sample collegiate life in such courses as law, physics, dentistry, biology and water safety.

The pace sometimes appears frantic as children are shuffled from one set of lessons to another by parents who double as chauffeurs. Karen Wallin of the Halifax Dance Association talks of children arriving for an hour's dance class with hair still damp from a swimming lesson. Carol Smeraldo, director of the Halifax School of Pottery reports similar experiences with children having difficulty fitting in art classes between gymnastics and ballet.

Why the punishing pace? Why are parents so intent on immersing their children in these activities? Do they see a Wayne Gretzky or a Karen Kain behind those toothless grins?

Dr. Ron Cosper of the sociology department at Saint Mary's University, an expert on leisure time activities, sees it as part of the urban middle class ethos. Pressing children into leisure activities "is a kind of hurry-up notion that time is short," he says. "It reflects a middle class attitude that life must be scheduled and we are teaching this concept to our kids . . . Leisure is something we don't leave to chance any more."

The element of upward social striving is there too, he adds. Parents enrol their children in what they consider to be upper middle class activities such as ballet, classical music or art in an attempt to confirm their social standing and that of their children.

If parents want to avoid the mistake of starting their children too young or pushing them into too many activities, what should they look for? One good indicator is the youngster, say the people who run these activities. If a child is restless during a game, or

always reluctant to go to class, this may well be a sign that he or she is not yet ready for that activity. Parents should talk to activity directors at centres which offer programs for children, and to other parents.

Phyllis Evans, who teaches music to young children, suggests that parents look very closely at the needs of their children and the investment both in terms of costs and time. Fees can be as inexpensive as \$3 for an afternoon workshop on music or playing with clay at Woozles bookstore on Birmingham Street, or as expensive as \$200 or more a term for private music lessons — even higher if an instrument must first be purchased.

Evans, who teaches the Orff method of percussion instrumentation, says that parents often don't look carefully at what they are paying for when enrolling their kids in music classes.

Sharon Harland, manager of the Maritime Conservatory of Music, concurs. Too often parents enrol their children in classes without thoroughly checking the teachers' credentials. The Conservatory, now housed at the Sacred Heart School, has highly qualified teachers of both music and dance. They accept children into their programs as young as four, but Harland says her telephone rings almost daily with mothers asking what is available for two year olds.

Music classes are expensive and begin at \$192 per term, but the children are taught on an individual basis, which the director, Professor Klaro Miserit, believes is the best method. Dance lessons are less expensive at \$35 to \$40 a term, but classes are larger. The Conservatory now has 600 students, most of whom are enrolled in music classes.

Music lessons take their toll on parents. Not only is the financial investment substantial, but they must make a commitment of time. Practice must be supervised and "if parents don't encourage a child, he or she will not progress with their instrument," says Harland. She adds however that the music teachers at the school instil such a love of the instrument in the child that practice is usually undertaken without much fuss. Many graduates of the 100-year-old school have gone on to make names for themselves in the music industry, and several have come back to teach at the school, either full- or part-time.

Dance also involves a definite commitment on the part of parents. As the child progresses more time is needed for practice and to attend performances. The Halifax Dance Association offers programs for recreation and for the serious dancer through its junior professional program for children ages nine and up. Young

children can enrol in creative movement classes at three or pre-ballet at five. Fees range from \$33 a session for half-hour lessons to about \$50 a session for hour-long classes. There is also a \$10 registration fee.

Karen Wallin expresses concern at the number of children trying to juggle dance classes with other activities, but says that by the time students reach the junior professional level they have decided for themselves that dance is for them.

Carol Smeraldo of the Halifax School of Pottery offers more than a creative arts, after school babysitting service. Her courses for children in pottery and creative arts take over

where the schools leave off and offer students a chance to use their imaginations creatively. Pottery for children aged six to 14 lets the students throw themselves into clay.

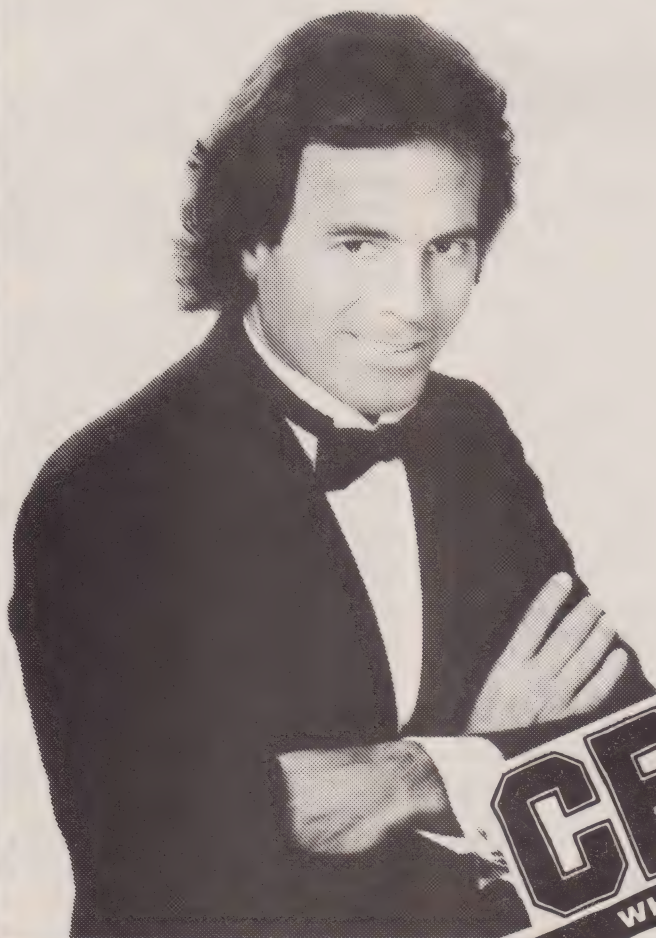
"Clay is a wonderful material for kids," she says. "You can attack it, get right into it. Children just love to make squishy things with clay. Sometimes, when I watch them work, I can see the whole story going on in their heads."

Older students, aged ten to 12, can take a creative arts program, a combination of pottery, painting and drawing. At this age, she finds children are discouraged with school art classes as they become very self-conscious about

realism and concerned about their own skills. Smeraldo helps them develop those skills through observation. Those engaged in pottery at this age quickly become adept at using the potter's wheel and working on their own. She finds it gratifying to watch their progress. Her classes run about \$85 a term, including the costs of materials.

Creative arts, dance, music — there are lessons for all ages and all pocket books offered through both private and public organizations. There are also pitfalls. Family resources and commitments can easily become over-extended. Whatever they do for the children, after-school leisure activities can be a strain on the parents. **C**

WHAT DO THESE ARTISTS HAVE IN COMMON ?



JULIO IGLESIAS
ALABAMA

WILLIE NELSON

NANA MOUSKORI

CFDR 68
WHERE VARIETY IS THE SPICE OF LIFE.

BLACK SPORTS

Business Reply Mail:
No Postage Stamp Necessary
If Mailed in Canada

Postage will be paid by:



Atlantic
Insight

1668 Barrington Street
Halifax, Nova Scotia
B3J 9Z9

WHAT DO THESE ARTISTS HAVE IN COMMON ?

FREE HOME DELIVERY!



Subscribe now to *Atlantic Insight*. Two years only \$30.00. Save \$16.80 off the newsstand price. One year \$17.00. Save \$6.40 off the newsstand price. Plus, enjoy free home delivery!

Good only in Canada.

Name _____

Address _____

_____ Code _____ Phone _____

☐ 2 years \$30.00 ☐ 1 year \$17.00 ☐ Payment enclosed

☐ VISA ☐ MasterCard # _____ Expires _____

☐ Bill me

This offer good only in Canada

B1B095

YOU CAN'T LOSE! UNCONDITIONAL MONEY-BACK GUARANTEE

BLACK SPORTS

Business Reply Mail:
No Postage Stamp Necessary
If Mailed in Canada

Postage will be paid by:



Atlantic
Insight

1668 Barrington Street
Halifax, Nova Scotia
B3J 9Z9

WHAT DO THESE ARTISTS HAVE IN COMMON ?

FREE HOME DELIVERY!



Subscribe now to *Atlantic Insight*. Two years only \$30.00. Save \$16.80 off the newsstand price. One year \$17.00. Save \$6.40 off the newsstand price. Plus, enjoy free home delivery!

Good only in Canada.

Name _____

Address _____

_____ Code _____ Phone _____

☐ 2 years \$30.00 ☐ 1 year \$17.00 ☐ Payment enclosed

☐ VISA ☐ MasterCard # _____ Expires _____

☐ Bill me

This offer good only in Canada

B1B095

YOU CAN'T LOSE! UNCONDITIONAL MONEY-BACK GUARANTEE
YOU CAN'T LOSE! UNCONDITIONAL MONEY-BACK GUARANTEE

BLOOD SPORTS



ILLUSTRATION BY JANE CHAFE-MOOTE

Cockfights — dark secret of old Cape Breton barns

They keep it quieter now since the last raid in 1974 but Cape Breton is still one of the cockfighting capitals of the world

by Joan Weeks

A lazy sun glistens off the roofs of several pickup trucks parked near a faded grey barn on the edge of town. It's Sunday afternoon. Buzzing flies and the distant barking of a dog are the only sounds disturbing the silence. When the barn door swings open the sudden cacophony is startling. Inside, men laugh and cheer amidst the ear-piercing din of a dozen screeching roosters.

A naked 100-watt bulb dispels the shadows from a 15-foot circle, its edges marked by a discarded conveyor belt. Under the harsh light, silver steel spurs flash as two fighting cocks slash violently through the air. Around the pit, men, young and old, watch intently as they urge their choice to victory. The beautiful birds peck and tear with a vicious frenzy, ripping each others flesh with two-inch spurs. The spectators' taunts and jeers grow hoarse as the bright plumage turns dark with blood. Finally, one bird drops,

its muscles jerking convulsively with the spasms of death.

Some men whoop excitedly and others curse as the \$20 bills change hands. Old bets are settled and new wagers made. The elegant birds waiting their turn in wire cages around the pit contrast sharply with the defeated warrior now lying in a heap of feathers in one corner. Attention turns to the pit once again as two new birds are baited to a frenzy.

The Criminal Code judges cockfighting to be such a crime that even watching it is punishable by a fine of up to \$500, six months in jail, or both. But this is industrial Cape Breton, the home of certain rowdy traditions. Cockfighting, in short, is virtually part of the culture. The underground part: matches are kept so quiet that many people don't realize they still occur. "I suspect there is just as much fighting as there ever was," says Corporal Phil Eagan of the Sydney detachment of the RCMP. "It's just more secretive,

almost like a private club."

The last RCMP raid didn't end the fights but it did make bird owners a lot more cautious.

That was in 1974. When 15 RCMP constables burst into a barn in Lingan they found 32 frightened roosters, 38 startled spectators and a specially built cockfighting pit. This was no small monthly match, but the Nova Scotia finals. Winners were to proceed to the Maritime finals and with a little luck, the Canadian championships. That was not to be their destiny. The spectators got off lightly with a \$28 fine, while the barn's owner donated a stiff \$200 to the court's coffers.

"We keep it very quiet now," says cockfighter Johnny MacDonald (not his real name). "There was more fighting 20 years ago than there is today. The mayor, the chief of police, even the judge himself, they all used to be there. If we was allowed to fight today, Halifax Forum wouldn't hold all the people that would be there. To us people it's just a sport. Exactly the same as the moonshiners. They like the moonshine. We like the fights. That's the way we look at it."

MacDonald's modest bungalow is identical to others nearby, except for 30 small wooden pens hidden in the back yard. Only the piercing clarion of cocks reveals that inside each one struts an expensive red, blue and orange bird. It may be considered just another sport, but

DON'T
TAKE IT
FOR
GRANTED



Across cultures, it takes on an endless variety of shapes, sizes and tastes. For all peoples, Bread is a Symbol ... if not a fact ... of life.

Too many people are without the Bread they need to achieve life's potential. This human loss will continue until the economics of Hunger are understood and challenged.

The CANADIAN HUNGER FOUNDATION participates in projects initiated by Third World groups seeking ways to assure their daily bread — and a more promising future — by improving their communities' agricultural production.

Become a PARTNER IN DEVELOPMENT by supporting the overseas work of the CANADIAN HUNGER FOUNDATION and by learning more about development issues.

Join with us to make Bread a FACT of life.

I would like to

- ☐ become a CHF member
- ☐ receive more information on hunger, the economic issue
- ☐ enclose a contribution \$_____

Name _____
Address _____

Postal Code _____
Telephone Number _____

All donations are tax deductible.
Registered charity: 0033407-09-10

CANADIAN HUNGER FOUNDATION
323 Chapel St., Ottawa Canada, K1N 7Z2

BLOOD SPORTS

fighting cocks is more than just a way to pass time out in the country. It's a big money sport in which one misplaced bet or poorly trained bird can cost an owner hundreds or even thousands of dollars.

A top-of-the-line fowl will lighten a wallet by up to \$2,500 while an average bird can cost from \$200 to \$300. Imported from the southern United States, Ireland, Mexico, Spain and El Salvador, fighting cocks are advertised in glossy professional magazines such as *American Gamekeeper* or *Grit and Steel*. MacDonald, who has purchased birds from Texas, Florida, Oklahoma and Detroit, now breeds his own fighters.

Wing exercises and sparring matches with other birds refine striking techniques. Very little is left to chance.

These cocks will fight without training however. They often have to be separated at an early age. "It's born in them to fight," MacDonald explains. "A game bird is bred to fight the same way a race horse is bred to run. If you put a rooster in front of a mirror he'll kill himself fighting with it." One day last summer MacDonald heard a commotion outside his house. When he went out to investigate he found a rooster battling with his car. He'd seen his reflection in the mirror.

Like boxers, cocks have many differ-

Like boxers, cocks have different styles. A shuffler moves around the pit, lunging and slashing. A striker goes for the head or heart, looking for one fatal blow

The payoffs come during fight season. That's when the big betting takes place. Fight opponents place the main bets, while spectators make smaller wagers. "I seen one bet in the States fought for \$10,000 with a \$1,000 side bet," MacDonald recalls. On a typical night, however, pools range from \$200 to \$500 with side bets of \$20. A winning cock, with the proper care, can fight a number of battles. Even losers can sometimes be doctored back to health for another try.

Bird owners, reacting to criticism, are quick to point out that eating fowl often lead lives that are "nasty, brutish, and short" — crowded into small cages while being fattened for the slaughter. Cocks on the other hand are given the best of care, food, and training until they are ready to fight at one or two years. "We don't need to fight them till they get smashed up so bad they can't fight anymore," MacDonald insists. "If your birds are getting smashed up bad then you don't leave that bird in there to get punished like people think. You just take him back out."

Like blue-blood race horses, these birds are an investment. Their training routines are as arduous and time-consuming as those of a championship boxer. Specially designed treadmills and running tracks, on which food dangles just out of reach, are used to strengthen leg muscles.

ent fighting styles. A shuffler will move continuously around the pit, lunging and slashing at his opponent. A striker, on the other hand, aims at the heart or head and can end a match with one blow. Depending on the birds, a fight can last 15 seconds or 15 minutes.

"It's a bloody sport," says Corporal Eagan, who insists that once a bird loses a fight it's no good. "You find cockfighting in areas where there's no compunction about witnessing a blood sport, in hard areas where there's no other form of entertainment. Cockfighting is common in Quebec, Ontario and Maine also, but only those involved are aware of it."

Since the 1974 raid, police have been focusing their attention on the illicit transportation of birds and equipment. Cockfighters usually carry their roosters in one vehicle and the equipment in another to avoid suspicion. Any birds discovered during a vehicle check are destroyed immediately.

In the fighting world Cape Breton matches are famous. During one raid the RCMP discovered a patron from El Salvador. "I don't know why fighting is illegal," says MacDonald. "People come from all over the world to see our cockfights because they know, any kind of fighter that comes from Cape Breton, he'll be the best that's ever been." ☒

Slow-cooked potato chips taste of instant success

Brian Shore's potato chip company, Millie's, zoomed to success in a few months. Mind you, you may have a hard time finding his product in most stores in Atlantic Canada

by Ken Burke

Sensational," enthused a Saint John nurse. "I loved them!" a kid from Digby, N.S., wrote. "Now that I have eaten four of your 180 gram bags, all I can say is 'yum yum yummy, thank you'."

These are just some of the entries in Brian Shore's mailbox. He holds them out as proof that he and his hand-cooked brand of Halifax-made potato chips have hit the big time.

This Glace Bay native and dogged entrepreneur began Millie's Hand Cooked Potato Chips late last fall on the simple assumption that he had a good product. "Our basic premise was that if ten people tried it, one would like it. Our big problem," he says with a rueful smile, "was getting the ten people to try it."

If Shore is smiling it's because Millie's has taken off stupendously in a matter of a few months. The Halifax plant now employs 20 people full time to make chips around the clock. According to Shore, all 70,000 bags made weekly are sold. This should amount to over \$1 million revenue for the year.

But if the smile is rueful it's because of the way he's made it so far — on sales in Montreal and Toronto. The red, white and blue bags of Millie's chips are not to be found on most store shelves in Atlantic Canada. As of mid-summer more than 75 per cent of stores in Halifax-Dartmouth still refused to stock his product. "What really gets me is that we made it in spite of — not because of — local conditions," Shore says. "That shouldn't be."

What sets Millie's apart from the giants in the field — Hostess chips owned by General Foods and Humpty Dumpty owned by American Brands — is more than size and ownership. Millie's is an all-natural chip, hand-stirred in sunflower oil at a temperature 80 degrees lower and for a period more than three times longer than

the big brand chips. The chips are left to age in tubs for 24 hours for the flavor to stabilize ("like wine", says Shore), then are lightly salted or given a non-chemical barbecue flavoring and packed. This all-natural, health-food approach has partly accounted for the chips' success in the larger cities.

But the resistance to marketing Millie's in the Atlantic area had nothing to do with recipe, taste or price. As Brian Shore tells it, it has everything to do with the retailers' attitudes to an Atlantic Canadian product.



Shore: Millie's Chips are more popular away from his home town

"People here said, 'We've always done business with Humpty/Hostess — we don't want any others'," says Shore. "It was easier to get into Steinbergs (a large Quebec supermarket chain) than it was to get into the local corner store."

"Outside the Atlantic region, they only ask basic questions — price and taste," he continues. "Our price is competitive and our taste is exceptional. That was enough for them."

When Millie's has occasionally been given a chance to compete in the Atlantic Provinces, it's done surprisingly well — so much so that Shore's "one in ten" estimate seems to be a real underestimate. The Dalhousie University Grad House in Halifax, a private club for university students, found that Millie's was far out-selling the Hostess chips on sale at the bar. "When they came in, they sold like wild-

fire," says Grad House manager Alec Austen. "They're addictive."

In return, Shore is unswervingly loyal to the few local stores which gave him that chance on the shelf, making occasional deliveries to small stores in his Audi even though Millie's recently acquired a brand-new truck. "I know every single store that let us in and what day they let us in," he states. "These are the people that kept us alive." And since the plant is working at capacity, Shore even allows with some bravado that he isn't interested in dealing with chains like Green Gables, Shoppers Drug Mart, and Major Vending, all of whom weren't interested initially. "One of the things about being successful is that you can choose who you'll deal with," he says with a grin.

As someone who's used up a few of his entrepreneurial nine lives, Brian Shore knows all about appreciating success. Beginning in the late 1960s as an entertainment promoter in Nova Scotia, he parlayed his money into eventual ownership of a Halifax-area inn. From there, he jumped into the construction business, building motels before a disastrous fire ruined him financially. Before he hit upon potato chips, he was trying to make a comeback peddling old-fashioned pretzels. "I found that for every person who liked pretzels, 20 liked potato chips," says Shore.

It was on a trip to Pennsylvania to get pretzels where he came across Mennonites making potato chips the same way they had 75 years ago. After spending some time studying their formula, he came up with the Millie's prototype. An accountant friend provided some start-up money and in return he named his product after his friend's wife.

Perhaps because Millie's has succeeded with no government funding, and little local support, Shore is a bit cocky. At times he sounds like a small business prophet, urging other business people to take some risks.

"Maybe other people will see our example and decide they can do something, too — make a new product and make it better. And don't be afraid to compete against the majors," he adds. He also loves to point out how partner Tom Robertson's design for a flavor applicator has created another company to manufacture and market that device. "Not only have we made a company, but we spawned another company from us," he says excitedly. "That's how the free market works."

Even so, Shore is not so cocky that he's eager to expand too quickly, despite offers for joint ventures coming in from Vancouver and Toronto. He's eyeing a new sour cream and onion flavor right now, and is waiting for Robertson to design a cooker that's 50 per cent more efficient. As long as it makes a chip as thick, crunchy and tasty as the Millie's chip of today, it's well worth waiting for — that is, if you can find it in Atlantic Canada. ☐

It Happens to the Best of Us

Success. It's UNIGLOBE'S story. Our franchises are grabbing a big piece of the fastest-growing industry in North America – travel – and it hasn't gone unnoticed. So if you're interested in what our successful system of sales support and marketing savvy can do for you, call today. We'll tell you what it takes to be the best.

**The
UNIGLOBE
Way.**

**UNIGLOBE
Travel**

Call collect
(416) 671-4497

5915 Airport Road, Suite 910
Mississauga, Ontario L4V 1T1

IF YOU ARE MOVING

Please help us maintain continuous service with your *Atlantic Insight* subscription. Complete coupon below, attach your current address label, and mail to:
Atlantic Insight, 1668
Barrington Street,
Halifax, N.S. B3J 2A2.
Allow six weeks for
change to be made.

NAME _____

NEW ADDRESS _____

P.O. CODE _____

EFFECTIVE DATE _____

BUSINESS

How Island students made a little seed money grow

There's Kent MacDonald's lobster suppers, Patty Palmer's swimwear and George Davis' tourist transport service . . . examples of youthful entrepreneurship sprinkled with a little government seed money

by Jim Cluett

While nearly 3,000 students in Prince Edward Island checked the board at the local Canada Employment Centre during the summer of '84 and didn't find work, Kent MacDonald, a 21-year-old student from Mount Allison University, had all the work he could handle. He borrowed \$2,000 and started his own restaurant. After only two months of operation, he'd grossed \$22,000.

MacDonald was only one of a handful of enterprising students in P.E.I. who started his own business and beat the staggering 20.5 per cent youth unemployment rate that has plagued the province during the summer.

Under an experimental program called P.E.I. Student Ventures, the provincial government loaned 12 students \$2,000 each in 1984 and sent them into the business world. The idea caught on. There are 30 students in the program this year. Some of the youngsters are even teaching the pros a thing or two about turning a dollar.

Kent MacDonald's business, called Cape Cannery Lobster Suppers, became the talk of Little Pond at the eastern tip of the Island.

"I always lived here and just thought it would be a real challenge to make something work," says MacDonald with a grin. A lot of people think there's no money to be made around here. I'm trying to prove them wrong."

Not surprisingly the hardest people to convince that there was money to be made were his own neighbors. When he offered four local women jobs as cooks and waitresses at his lobster restaurant, they were skeptical. "The people in the community were waiting for this young guy home from university to fall flat," says MacDonald.

But when he started drawing crowds of 100 people a night into the local community hall, they changed their tune. "Some of them had their own ideas about how I should have done it," MacDonald remembers, "but I did it my way, and it worked. If you can turn a profit in your first year, there's only better things ahead."

Last year's lobster supper restaurant was so successful, that this season MacDonald hired another person to help prepare his \$12.95 dinner that includes two fresh lobsters, clam chowder, potato salad

and home baked desserts. He anticipated a 25 per cent increase in sales by the end of summer. That may be a bit on the high side, but with his radio advertising and brochures at every tourist centre on the Island, he's already attracted visitors from as far away as Australia and South Africa. His motto: "It's worth the drive to Little Pond."

For its part the P.E.I. government is convinced the student ventures program is the best around. "Instead of expecting the students to look for work from other people we encourage them to look at their own skills and talents and ask what they can do for themselves," says Daryl MacDonald of the provincial industry department.


It's clear the young entrepreneurs in the program can do plenty for themselves. Patty Palmer, a design student at the Ryerson Institute of Technology in Toronto, is another budding entrepreneur. She's creating her own line of swimwear and has hired her sister to do the production work.

Her business, called Palmer Beach Wear, specializes in one-of-a-kind swim suits for men. "You can buy a suit off the shelf at Eaton's if you want to look like everyone else," she says. "But if you want something unique, come to me."

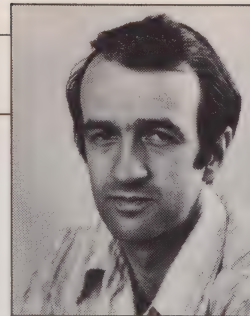
Palmer is so confident about her work, she refused to sell her designs to the major clothing manufacturers, an obvious next step. The young designer says she isn't in business just for the summer. She plans to branch out into other types of sportswear and eventually have her own manufacturing plant in P.E.I.

George Davis, a 23-year-old electronics student, is still another of the summer's interesting success stories. He's rented a 15-seat passenger van to ferry tourists from downtown Charlottetown to Brackley Beach, one of the most popular Island swimming spots. "I hope to make about \$4,000 a month. That's if it doesn't rain," says Davis. "You know, in the tourist business, rain creates deficits."

The Department of Industry says the program this year generated close to 60 new jobs in the province. And that, compared with many job-creation schemes, cost taxpayers next to nothing. The interest free loans are paid back within four months leaving a total cost to the province of under \$100 a job.

Last year 11 of the 12 students who ran a business showed a profit, and all repaid their interest-free loans on time. 

Rain falls in Ethiopia; an idea sprouts in Atlantic Canada



The "small rains" came to Ethiopia this spring. Millions of ravaged human beings are waiting to see what kind of harvest this will bring this month and next. More importantly, they're waiting to see if the "big rains" come in October.

If they do it will be a signal that the drought that has so riveted the world's attention is coming to an end. But rain alone will not be enough. There's also civil war, superpower and local politics, long term ecological devastation, a primitive agriculture and other problems to deal with. The crisis is far from over.

As the aid people assess the effect of the unprecedented outpouring of food aid to that part of the world over the past year and ponder the future, there's room for a thought about an idea that was planted in Atlantic Canada and which, like watered seed, appears to be sprouting with much promise.

Last Christmas there was a quickly arranged airlift of supplies for Ethiopia from Halifax. The response of Maritimers to the appeal for donations was generous. The program was continued, but altered. The Maritimes would "adopt" a village — specifically the village and environs of Degahbur in southern Ethiopia — and see to its needs as far as donations allowed. As of mid-summer some \$400,000 had been raised. The actual distribution of the aid on site is carried out by the World University Service of Canada.

The idea has spread. John Godfrey, president of King's College in Halifax, and articling lawyer Peter Dalgleish, the originators of the adopt-a-village program, visited some academic friends in London on their way back from Ethiopia last winter. They explained the program over dinner, then left. A month later, "much to my surprise," says Godfrey, a program was being arranged whereby the London boroughs of Kensington and Chelsea would adopt a village. The organizers cited the Maritime precedent in their promotional material.

Toronto has adopted a village and other cities in southern Ontario were preparing to do the same. Godfrey laid the idea on some academics at Columbia University in New York, and as of this writing the idea seems to have skipped around: moves were afoot in New York, Boston, Seattle and Stanford, Calif., to adopt villages.

Godfrey continues to promote the idea. He argues that although "at first glance, the plan seems no more than a

nifty fundraising idea" it's really a "potentially revolutionary approach to international development." He points out that the community-to-community approach bypasses most of the bureaucracy and politics present when governments are involved; that donors can be more confident that their donations are actually going where intended since the delivery system is more verifiable than that of general aid; and that people may be more inclined to keep giving over the long term if they are giving to identifiable people at the other end. Contact between

Whether or not it thrives in practice, adopting villages is a valuable new idea to be tried out in the mix of aid-giving systems

the recipient village and the donor community would be kept up through television; it was television pictures that evoked the world's response to the famine generally, and in the Maritimes it was an hour-long television program by ATV's supper-hour show host Dave Wright Feb. 25 that turned the Degahbur "adoption" into a success. Wright returned to Degahbur this summer for more reports.

Time will tell whether the adoption of villages becomes a widespread practice. If the idea thrives it will no doubt be criticized for favoring some villages over others and for tending towards a patronizing relationship of donor over recipient — the criticisms that have been made of the Foster Parents Plan for individuals and indeed of aid generally from rich nations to poor ones. Still, these would be small blemishes in a situation where aid will continue to be needed to stave off

starvation for a long time, rain or no rain.

Indeed, between nations giving to nations and individuals to individuals there is a gap that may well be filled by community-to-community aid. In short, whether or not it thrives in practice, adopting villages is a valuable new idea to be tried out in the mix of aid-giving systems.

It's significant that this idea was launched in Atlantic Canada. It was given a successful start by the generosity of people here — where the traditional spirit of community is arguably stronger than anywhere else in North America. We have reminded ourselves by this generosity that there is an order of things which does not report to the world's power centres, but rather to our own moral capacity.

The adopt-a-village program, too, is only the tip of the iceberg. Atlantic Canadians have, almost invisibly, taken up the cause of alleviating misery in the Third World. As we reported in the April issue of this magazine, there are hundreds of aid projects originating here, and Atlantic Canadians seem to have given more per capita to Ethiopian relief than other, richer parts of the country. Meanwhile, there seems to be an endless list of individuals going to and from the Third World in various capacities. An official with the Canadian International Development Agency tells me that offhand he knows of about 100 volunteers from Nova Scotia alone working just in Ethiopia.

All this may be surprising to some. Are we not, after all, shy and somewhat backward here on the East Coast? Perhaps. But if so, these characteristics mask deeper virtues. We are a tad more concerned about human values than the continent-wide average. We may find it easier to recognize the human kinship with the starving half a world away, being less encumbered by the instincts that prevail on the streets of big cities. Our own origins are largely traceable to the Highland Clearances, the Irish Potato Famine, the Acadian Expulsion, the Loyalist flight from the U.S., the displacement of natives by Europeans and scores of similar persecutions and natural calamities that have sent people to these shores. These are not unique events that happened only to a few tens of thousands of our ancestors. They are events that occur all the time to tens of millions of people. Our duty is to respond. Hopefully, the involvement of Atlantic Canadians in Third World relief will increase. It will help the Third World a bit. It will reinforce whatever is good about ourselves. ☒



ALBERT LEE

Buchta, caneless, and senior citizens: showing them how to dance away from injury and ill health, as caught by the slow-motion camera

Gunter Buchta, dancer

He's over 60 and has health problems. But Gunter Buchta, the man behind the Buchta Dancers who played Don Messer's Jubilee for 17 years, can still put down his cane, dance a few steps — and show others how to do it

by Jill Cooper Robinson

His name was once synonymous with dancing in Atlantic Canada — and to those with a modicum of memory, still is. Gunter Buchta is over 60 now but he's a man whose appearance belies his age and the health problems he's had. He remains ramrod straight, loose of limb and smooth of face. And although he's officially retired from the dance scene, you'd never know it from his "retirement" activities.

Gunter Buchta is still in Halifax and not surprisingly still teaching dancing. But these days the man who formed the Buchta Dancers — the only dance company anywhere to perform for 17 consecutive years on a weekly television show, and a permanent fixture on *Don Messer's Jubilee* — has a rather different group of students. A stroke victim with heart problems, Buchta takes himself and

his cane several times a week to the Senior Citizens Club where he shows other stroke, heart and age sufferers that they need not remain captives of their ailments.

Says Buchta, "One patient who had been in a wheelchair for three or four years, for the first time two weeks ago danced a fox trot across the room to me. Like this." Buchta rises and in slow motion executes a graceful, faultless demonstration. "Another patient had been in his chair for an entire year but last week he walked into the club." He brings to his work with these senior citizens the same energy and enthusiasm and creativity he's always displayed. "So at the end of my career I continue as I started, dancing my way out of injury and ill health." He points to his cane and says gleefully, "This is my partner now."

The walls of Buchta's comfortable, high-rise apartment seem to sag with

various "lifetime achievement" awards, the latest this past June '85 at the Dance In Canada Conference, from Dance Nova Scotia of which he was the first executive director. These are the rewards of an illustrious career which began when he came to Nova Scotia in 1950 "to get as far away from the war as possible" with a wife and step-daughter, and with just \$10 in his pocket.

That Halifax became home was more accident than design. "I had a German law degree but didn't know a single word of English so I couldn't use it. All I did know how to do was dance for which I didn't need much English. The first people we met off the boat had contacts with the Maritime Conservatory of Music which was in the market for a ballroom dance teacher and I got the job."

Learning to dance was also a matter of circumstance. In the German army and severely injured during the war, he was told swimming, cycling or dancing would be advisable as therapy. He decided that of the three it was dance which would do him the most good. Dance lessons were the most expensive but he struck a deal with the teacher — the lessons would be free if Buchta would allow his recovery to be used as advertisement for the instructor. One thing led to another and within five years Buchta had travelled out

of Germany for competitions as far away as England.

If staying in Halifax was initially not a matter of choice it has been his preference to live there ever since those early days. "I love it here, this is my home. It has all the diversity of people and geography and culture of Europe, it is like the whole of Europe condensed."

Just two months after beginning to teach in Halifax Buchta was invited to the Canadian National Exhibition in 1951. While there Celia Franca, head of the Canadian Dance Teachers Association, commandeered him to become Canada's first authorized ballroom dance teacher, "the first non-ballet teacher who didn't teach a bit of ballroom, a bit of tap, a bit of the highland fling and so on," he recalls. For most of the next ten years Buchta was busy with students who themselves often became next generation teachers across Canada, organizing the Corté Dance Club as a vehicle for students' performances, and then the Cor-teens, specifically for teenagers, which evolved into the Buchta Dancers — Don Messer's Buchta Dancers.

The years with Messer were the busiest of his career. During the first 13 of the 17 years, Buchta choreographed two dances per program for each of the 36 shows a year. But during the last four seasons, these 72 dances a season were created "usually in the space of a single marathon week in a hotel room somewhere. You see, the show was taped in the space of six weeks but I didn't get the music until a week before taping started."

Television was just one of his many activities. From 1957 to 1965 Buchta taught every second weekend in Boston, every fifth weekend in New York and every ninth weekend in Chicago. Finally he handed over the reins of this teaching load to others. He concentrated less on the social aspects of dance lessons and more on the athletics and technique of ballroom dancing. He says, "this type of dance takes much patience and time to learn but once you've learned it it can become very social. I can make any partner look good!"

Not that Halifax took to ballroom dancing with open arms. In the early years Buchta found the only dancing in pairs or groups with which Maritimers were familiar was folk or square dancing. It was time for some devious means to an end. He went to the physical education branch of the school system, introduced his dancers and teaching as the best of folk and square dancing "with a little ballroom dancing on the side." In reality it



The 60s were the heyday of the Buchta Dancers

was the folk and square dancing which occupied the "on the side" part of his dancers' lives. And while they may have been dancing in pairs or in four-couple formations, within those guidelines "they were dancing not only polkas and reels but also waltzes, tangos, sambas, or even the charleston."

When Don Messer died in 1973 the Messer show died with him and so for a while did popular interest in ballroom dance. "It was a time of great individualism, people danced apart, did their own thing," Buchta decided it was time for a change. With his wife Irma who had been his partner in early award-winning competitions and who had made the costumes for the Cor-teens for many years, he moved to the island of Grenada and settled into what he thought might be a permanent, quiet retirement.

It didn't last. Two years later in 1975 he was recalled to Nova Scotia to become the first executive director of Dance Nova Scotia or DANS, the government-sponsored umbrella organization set up to oversee the development of the local dance community. Buchta stamped DANS with his own imprimatur. Perhaps remembering his own early years in the

field when everything took a back seat to ballet, Buchta made sure that all forms of dance were represented by DANS.

Ballroom dancing is enjoying a resurgence in popularity in Nova Scotia. In part, that's because of Buchta's hard work. But it's also, he says, because "the lines between the martial arts, gymnastics, dance, etc. have become so subtle, so fine. Also the popularity of pairs skating has helped the sport of ballroom dancing a great deal." One of the differences between ballroom dancing now and when Buchta was starting in Halifax, is that "the various disciplines within the whole art of dance are now distinctly circumscribed. Ballroom dance is a recognized specialty, which makes for higher standards and better dancers." He adds that "the quality of dance and dancers in Nova Scotia is as good here as anywhere in Canada," but laments the lack of "professional teachers who have undergone formal training, apprenticeship and testing."

Ever interested in dancing in all its forms, he even loves the newest craze — break dancing. "But," he adds, as though commenting on the passage of time, "you need excellent health for it."

Pickling time in an old country home



PHOTOS BY GORD JOHNSTON

Vegetables are at their picking best in early fall. The MacCallums harvest their own garden and pickle the produce according to time-honored recipes but are not averse to using modern kitchen tools

by P.T. Cusack

By P.E.I. standards, Jack and Betty MacCallum are just ordinary folks. They live in a house at St. Peters Bay that's at least 200 years old — Jack is the fifth generation MacCallum to live there. They've been happily married for over 50 years. He's retired from farming and fishing. Their family has grown up and moved away. They always have a warm welcome for anyone who crosses their doorstep. What sets the MacCallums apart is their extraordinary success as gardeners and cooks. And in a garden province that prides itself on both, that's no mean feat.

When harvest time comes, they make pickles. The ingredients come from a main garden — about 250 square feet in size — and a number of mini gardens. The gardens, like the MacCallum house, the recipes Betty follows for her pickles, and the methods she uses to prepare them are an interesting mix of old and new, of tradition and innovation.

The MacCallums grow the vegetables that are common in the area such as cucumbers, tomatoes, onions, beans, cauliflower, and celery, as well as some which have become more popular in recent years, such as eggplant and zucchini. They also grow strawberries, raspberries, and cher-

ries as well as hops from which the occasional crock of beer is produced. They have grown tomatoes almost three pounds in weight; and, for the last two years, have been trying to produce yard-long beans, a variety they first noticed in a Toronto store.

"You might call the garden therapy," says Jack. "I've been working since I was a youngster." He still likes to keep busy. "When you get this old (78), there isn't much else you can do but grow beans or something."

Each year, Betty makes about four gallons of each of six or seven kinds of pickles. She does her work on a vintage handmade harvest table which Jack says has been there longer than he can remember. Betty still proudly displays the wooden trough she used 50 years ago to chop vegetables in but she wasn't afraid to change with the times, switching first to a hand-operated food chopper, then a blender, and now a food processor.

The work of making pickles is spread out over the harvesting season of late summer and early fall as the various vegetables ripen — zucchini first, then green tomatoes for chow chow, red tomatoes and corn for relishes, and finally the cauliflower for mustard pickles. A unique method of stor-

age that has been problem-free for Betty is the use of gallon preserving jars. The contents are transferred later to smaller bottles as the chow chow is given as gifts. But the actual preparation is done in the old stone crocks found in the house when Betty first came as a bride. There are no tricks or secrets to making pickles, Betty maintains, "I do whatever works well and whatever is the fastest."

All pickles are best stored in the dark to preserve the rich color, and they can be kept in quite cold temperatures without damage. The only safety precaution Betty takes is to remove the mustard pickles from the porch where her other jars are stored because they separate when frozen.

She makes everything from zucchini bread and butter pickles using a recipe she recently found in a P.E.I. Department of Agriculture pamphlet to her traditional crock chow chow using a recipe passed on to her 51 years ago by her mother-in-law.

Although she studied home economics at Mount Allison University, Betty admits she knew little about pickles or kitchens until she moved to the Island from Saint John and married Jack. "What you learn in a university pretty much amounts to a row of beans unless you put it into practice. I smartened up pretty fast. I adore cooking — as long as I'm fit as a fiddle." At 69, she is.

By growing and preserving their own produce, the MacCallums figure they have been cutting their food budget in half ever since 1934 when Betty first spotted Jack strolling across the bridge over St. Peters Bay. She had come from Saint John with her mother who was ill and looking for a place to rest. One of the main social activities of the time was taking walks across that bridge.

Betty says when the girls went for walks, "All the different guys would whistle. One time, I was coming across the bridge, I saw this fella — he didn't whistle or anything. I thought, 'I'm gonna track that guy down.' I did, he courted me, and we got married."

It sounds like a romantic beginning to a relationship that has lasted more than half a century. Jack and Betty spend several hours together every day in the summer working in the garden. He has a name for the way they keep going and keep doing so much — "grey power".

"Anything I do, I do because I like to do it," Betty says. "I'm very happy about it all."

Crock Chow Chow

Using a two-gallon crock, alternate layers of sliced green tomatoes, 2 lbs. of

FREE HOME DELIVERY!



Subscribe now to *Atlantic Insight*. Two years only \$30.00. Save \$16.80 off the newsstand price. One year \$17.00. Save \$6.40 off the newsstand price. Plus, enjoy free home delivery!

Good only in Canada.

Name _____

Address _____

_____ Code _____ Phone _____

- ☐ 2 years \$30.00 ☐ 1 year \$17.00 ☐ Payment enclosed
☐ VISA ☐ MasterCard # _____ Expires _____
☐ Bill me

This offer good only in Canada

B1B095

YOU CAN'T LOSE! UNCONDITIONAL MONEY-BACK GUARANTEE

YOU CAN'T LOSE! UNCONDITIONAL MONEY-BACK GUARANTEE

Pickling time in an old country home



The first time they visited their home in Nova Scotia, the couple was struck by the beauty of the old country home. The house was built in the 18th century and had been in the family for generations. The couple decided to buy the house and restore it to its former glory. They spent months of hard work and money to bring the house back to life. The house is now a beautiful home and a great place to live. The couple is proud of their accomplishment and the house is a great example of the beauty of old country homes.

**Business Reply Mail:
No Postage Stamp Necessary
If Mailed in Canada**

Postage will be paid by:



Atlantic
Insight

**1668 Barrington Street
Halifax, Nova Scotia
B3J 9Z9**

B

FREE HOME DELIVERY!



Good only in Canada.

Subscribe now to *Atlantic Insight*. Two years only \$30.00. Save \$16.80 off the newsstand price. One year \$17.00. Save \$6.40 off the newsstand price. Plus, enjoy free home delivery!

Name _____

Address _____

_____ Code _____ Phone _____

☐ 2 years \$30.00 ☐ 1 year \$17.00 ☐ Payment enclosed

☐ VISA ☐ MasterCard # _____ Expires _____

☐ Bill me _____ This offer good only in Canada

B1B095

YOU CAN'T LOSE! UNCONDITIONAL MONEY-BACK GUARANTEE

Pickling time in an old country home



For the past few years, a small town in the heart of Nova Scotia has been the focus of a major renovation project. The town, known as 'The Old Country Home', is a collection of historic buildings that have been carefully restored to their original glory. The project is a joint venture between the local government and a private company, and it has been a labor of love for many years. The town is now a popular destination for tourists, and it has become a model for other historic towns in the region.

The town is located in the heart of Nova Scotia, and it is a beautiful example of the province's rich history. The buildings are made of stone and brick, and they have a unique character that is not found anywhere else. The town is surrounded by lush greenery, and it is a perfect place to enjoy the beauty of the province. The project has been a success, and it has brought a new life to the town. The town is now a popular destination for tourists, and it has become a model for other historic towns in the region.

Business Reply Mail:
No Postage Stamp Necessary
If Mailed in Canada

Postage will be paid by:



Atlantic
Insight

1668 Barrington Street
Halifax, Nova Scotia
B3J 9Z9



sliced onions and 1 cup of salt until crock is half full. Continue with more tomatoes to the top. Cover with a plate and let stand overnight.

Drain thoroughly and place vegetables in a big pot. Cover with vinegar and add 2 lbs. brown sugar and $\frac{1}{4}$ cup pickling spice. Boil for two hours and bottle.

Mustard Pickles

20 cups cucumber, peeled and finely chopped
1 qt. onions
2 red peppers and 2 green peppers
1 large cauliflower
7 cups white sugar
4 cups vinegar

3 tbs. salt
1 cup flour
3 tsp. mustard seed
3 tsp. turmeric
2 tsp. dry mustard
1 tsp. black pepper

Add 3 cups vinegar, 6 cups sugar, and the salt to chopped vegetables. Heat to boil. Then add paste made from remaining cup of vinegar, sugar, flour, etc. Add to vegetables and boil 8-10 minutes. Bottle and seal.

Zucchini Bread & Butter Pickles

1 large onion, sliced
6 cups small zucchini, in thick slices

$\frac{1}{4}$ cup pickling salt
2 cups cider vinegar
1 cup sugar
1 tsp. turmeric
1 tsp. mustard seed
1 tsp. celery seed

Place sliced onion and zucchini in a large bowl, salt thoroughly, cover and leave overnight. The next day, combine remaining ingredients and bring to a rolling boil. Add zucchini and onions to pickling solution. Bring to a boil, reduce heat and simmer 15 minutes. Pack pickles in hot, sterilized jars to within a half-inch from the top. Seal immediately. Makes three 16 fluid ounce jars. ☒

OLKS

Raymond Campbell, a Prince Edward Island fisherman who couldn't make a living from cod fishing decided instead to turn his 42-foot vessel into a floating grocery store. Campbell spent most of the summer trawling for customers along Brackley Beach. Instead of heading miles from his home port of Covehead Harbour to the fishing grounds every day, he took his old boat, *Lady in Black*, and headed for the nearby beach where thousands of tourists were glad to see him. After anchoring offshore, he'd throw a small rowboat into the water and pack it full of ice-cold Pepsi, fruit juice, potato chips, and peanuts. Once near the shore-line, business just seemed to take care of itself. While tourists found it all quite refreshing,

Campbell: a new way to reach the market

officials in the National Park weren't so sure that Campbell's business hit the spot on a hot summer day. Park regulations prohibit all but one licensed concession from doing business on the beach. The authorized food stand operates from one of the Park buildings discreetly tucked behind the sand dunes. But so far wardens haven't interfered with Campbell's operation, and the fisherman-turned-storekeeper says they never will. That's because the jurisdiction of Parks Canada ends where the water line starts. So, as long as Campbell keeps both his feet wet, "he's cool."

At age 77, blacksmith Herman "Hum" Amos still stokes up his Sackville, N.B. forge as he's been doing for a half century. Well, not quite like he used to. Hum works part-time now and the demand for his products isn't what it once was — iron sleds, cart and wagon tires, hooks, chains, plowshares and, of course, horseshoes. Shoeing is the main business now. Says Hum, with more enthusiasm than literal accuracy, "There's more horses than ever. Mostly race and show stock." He's had a couple of apprentices work under him in the past but most would-be farriers in the area go to Truro to take a six-week course at the Nova Scotia Agricultural College. Born in Sackville, Hum — no one calls him Herman — started work at 17 in the blacksmith shop with his father. The ancient Lorne Street shop still stands, although the roof has a severe sag — perhaps the result of the 1962 flood that almost totally immersed Sackville. Over the years, Hum's had some unpleasant dealings with ornery horses. During the 1930s trainloads of wild, western animals made blacksmithing a nightmare. Once when shoeing a draft horse in the woods it threw him

down and put his back out. Hum accepts these incidents as an occupational hazard. It would seem only fair if blacksmiths were paid according to the difficulty involved in shoeing an animal. But dangerous or docile, Hum's price is always the same.

It's a few years now since Earl Rhodenizer, 68, hung up the converted hockey boots he used for log rolling but in his day the burly Farmington, N.S., woodsman could tread a slippery log like ducks take to water. "The longest I ever rode without a pole is 58 minutes. We had a turned log and it rolled like grease." Rhodenizer, a three-time winner of the Nova Scotia Guides Association cup for the best all-round guide, learned to roll logs as a boy on Lunenburg County's Lake Williams. "We used to go down every evening. We had a log down there half worn through rolling with calk shoes." Rhodenizer could keep his balance pretty well on a log by the time he was 10. By age 14, he had been recruited to tour U.S. cities at sportsmen's shows. It was big money — \$300 for a stint in one town. In a portable rubber pool, Rhodenizer and the rest of the troupe used to roll logs and tilt canoes. There were some occasionally treacherous conditions. "You'd get your knees skinned once in a while but I never actually got hurt." To be a good log roller you had to "be muscled up to it, have good wind, a good sense of balance and be pretty light on your feet." Rhodenizer has been a career woodsman. He worked old-fashioned log drives and spent several winters at logging camps at Nova Scotia's Lake Rossignol. "You worked like a dog and got paid like a rat." Today, Rhodenizer still takes part in some events at woodsmen's shows. But he can't log roll without a pole for balance. Still, he says wistfully, "you see the rest of them out there and it's hard to sit back when you know you can do it better."

Five years ago wine lover Dr. David King decided to start Atlantic Canada's first Commanderie, devoted to the vintage wines of Bordeaux, France. "Bordeaux is to the world of wine what Mecca is to Islam," says King, who paid a personal visit to the Grand Conseil du Vin to ask for permission to begin a Commanderie in Halifax. The Conseil listened politely, then asked, "Where's Halifax?" King, a neurologist in south end Halifax, was given an exam to prove his knowledge of Bordeaux wines. He passed the test and in 1981 received the go-ahead to start the region's only Commanderie. Commanderies, or Bordeaux wine clubs, are found worldwide and their members collectively buy, educate themselves and appreciate the wines of Bordeaux. "The Commanderies," says King, "are an international brotherhood of wine." The first Commanderies were very different, however. They arose during the Middle Ages. Facilities, such as they were, sprang





DON ROBINSON



PETER GARD

"Wine is an art form," says King

up along the roadside to provide weary travellers with the essentials of life — shelter, medical care, food, and of course, wine. There is nothing pedestrian about today's Commanderies. The 16 couples in King's group hold three black tie dinners a year, one dinner dance and one "unique" event. Last year that included bringing 26 wine experts from Bordeaux for a champagne tour of the Cabot Trail and an authentic 18th century feast at Fortress Louisbourg. Plans are now in the making for next year's dinner — dinner aboard the Rockefeller yacht in New York. Membership to the Halifax Commanderie is limited to 20 couples and costs \$500. The money is used to buy wines from Bordeaux. That sounds expensive, admits King, but he compares it to the cost of a painting. "Wine," he stresses, "is an art form."

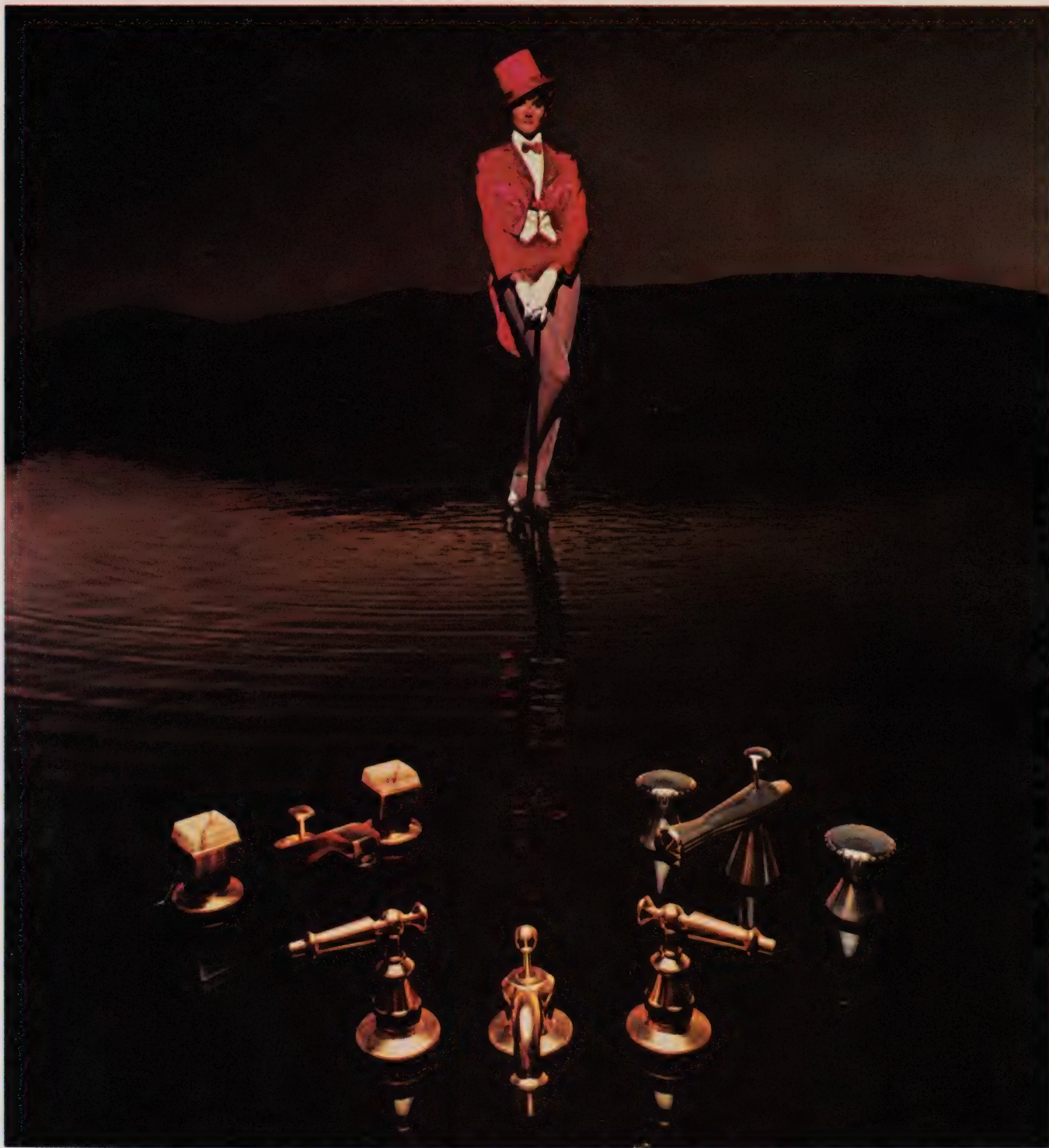
Brad Mutch of Mt. Herbert, P.E.I. is only seven years old, but that's old enough to be a hero. This summer he received a Red Cross life saving award for rescuing a six-year-old friend from drowning. Saving lives just seems to run in the family. Three generations of the Mutch family have won the same award for saving drowning victims. Brad's grandfather, **David**, started the tradition of bravery ten years ago. "I was trimming trees behind our house," explains the

Stander auditions glasses for an unusual harmonica

62-year-old. "For some reason I turned off the chain saw and heard shouting down at the pond." He spotted a boy foundering out in the middle. "He was headed into deeper water so I plunged in." Barely five years ago Brad's father, **Charlie**, played a role in a dramatic water rescue, but he won't say much about it — only that several other men also received the award for saving a friend on a scuba diving adventure. Brad continued the heroics when he and a pal were playing on a hot summer day at a local swimming pool. "I went off the diving board and asked my friend Greg if he'd go off too. He jumped, but he didn't come back up. He bobbed to the top a few times but never caught his breath." Brad didn't waste a moment. "I just put one arm around his neck and brought him over to the side of the pool. He would have drowned otherwise." For all that Brad just smiles and turns away when asked if he's a real-life hero. The rest of the family is every bit as modest. "We just happened to be at the right place at the right time. We were needed and did what had to be done," says grandfather David.

Cystalographer **Ed Stander**, 30, of St. John's has always had a love for novel and forgotten musical instruments. That explains his interest in glass harmonicas — an interest which began when he saw

one while vacationing in New Orleans and the player "explained to me what he was doing." It took Stander less than a day to assemble the 12-glass harmonica he plays at weddings and impromptu park concerts, but it took him six months to assemble a 64-glass version. "The main problem," he says, "is getting glasses that are in tune. You have to go to a place that has lots of glasses and ask if you can audition them. It takes testing 50 or 60 to find one that works. I've got glasses I found in bars, glasses I found in fancy glass stores. There's even one that's on permanent rental from a rental agency." According to Stander, in the heyday of the glass harmonica in the 1790s, some instruments used as many as 130 glasses and took three people to play. But early glass harmonicas were made of crystal and were so penetrating in their sound that the best players wound up in mental institutions, their nerves ruined. "It was known to cause tender young ladies in the front rows of concerts to swoon," says Stander, who uses less-shrill plain glass. "The instrument was eventually banned in Germany." Mozart, Beethoven and Strauss all composed pieces for the instrument. "Even on a 12-glass harmonica," says Stander, "you can play almost anything. The big problem is that the glasses break. One time I was cleaning the glasses in a bathtub and lost six. It was the day before I was scheduled to play at a wedding."



WATER TAPS

Not since "Singing In The Rain" has water been tapped with such classic style and grace.

Kohler. The water tap's answer to Busby Berkeley. Creative, beautiful and classic.

Look at this lineup of stars.

Center stage is Antique in a 24 Karat brush-gold electroplate finish.

Stage left, Alterna Onyx, dressed in polished 24 Karat gold. Stage right, Bravura in brushed chrome.

But hold your applause until you hear all of their credits. Each faucet features Kohler's Water-Guard® advantage and patented engineering design that make them some of the longest running hits of all time —

in your town and world wide.

This is but a small sample of Kohler's faucet repertoire. For more information contact your Kohler dealer. Or send two dollars (Canadian) for a full-colour catalogue of imaginative Kohler concepts for kitchen, bath and powder room to: Kohler Company, P.O. Box 3000, Willowdale, Ontario M2N 5T5

THE BOLD LOOK
OF **KOHLER**

Copyright © 1982. Kohler Co.

atlantic homes

A Supplement to Atlantic Insight Fall 1985



**Victorian nouveau,
inside and out**

**Plus:
Mortgage choices
Indoor gardening**



BEAUTY at your fingertips

Touch Tone™Harmony™is a nice touch for any room.
And a nice touch for any caller.

Touch Tone is fast, convenient and fun. There's never
been a better time to switch from regular dialing to the
Touch Tone way.

Touch Tone Harmony. . . basically better.

MARITIME TEL & TEL
NEWFOUNDLAND TELEPHONE
ISLAND TEL

Something old, something new

In Halifax, 1870s elegance lives in perfect harmony with 1980s efficiency



DON ROBINSON

Architect Keddy created a sunny tree-top studio

by Gordon Thomason

There was a time when it seemed the predominant influence in Halifax redevelopment was the wrecker.

Thankfully, times have changed, in good part because of people like architect Geoff Keddy and other young professionals whose watchword is renovate, not wreck. Increasingly, the delightful Victorian vistas of old South End Halifax are being lovingly and carefully resurrected.

Keddy's home on Queen Street, winner of the 1985 Nova Scotia House Award from the provincial Department of Housing, is a superb example of what can be accomplished. The front facade is a delight to the eye, a Victorian gem but giving no hint of what lies behind. "Perhaps the most important element in the design of this dwelling is the mixture of historical and contemporary architecture," says Keddy. "This is reflected both on the exterior and in the interior of the building."

atlantic homes

The dictionary definition of gingerbread, in an architectural sense, is elaborate, gaudy or superfluous ornamentation. The front of 1225 Queen Street is pure gingerbread. But it's not elaborate, gaudy or superfluous. Rather, its fine detailing adds interest and dimension. A great deal of attention was devoted to the gingerbread. Damaged moldings and brackets have been meticulously recreated by local craftsmen and when outlines indicated where moldings were missing, these too were restored.

Built in 1876 for a lawyer, the house has had relatively few owners. Keddy is only the third or fourth and he changed it from four apartments into a family home for his wife and young son, along with a separate first-floor unit.

Decked out in colors appropriate to the early days — slate green and aqua shades — the house conveys an idea of how many Halifax streets must have looked in days gone by. You get the feeling that the original architect would find no fault. But if that Victorian architect were to step inside, he would surely wonder at the transformation, and probably be delighted, recognizing that a sensitive and creative hand had been at work. If the outside is honestly Victorian, the inside is deliberately of the 1980s. There is open space, clean lines, a lack of clutter.

Keddy explains. "Whereas the front is a restoration of the original Victorian facade, the back is a new three-storey



The house two years ago when its potential attracted an architect to restore its charm

modern addition. The lower unit exhibits characteristics of the 19th century — marble fireplace, plaster moldings and panelled doors. The upper unit is representative of 'post-modernism' — curved

walls, arches, moldings, spiral stairs and a doric column. Curvilinear forms are predominant."

As much as possible was salvaged from the original structure. There's a



• Noritake • Noritake Crystal • Noritake • Noritake China • Noritake •



The perfected Victorian exterior dressed in grey-green with aqua highlights on moldings and brackets

hardwood floor in the living room, and an arched stained-glass window which survived the Halifax Explosion overlooks the teak handrail leading to the second floor. The common vestibule has an or-

nate tin ceiling and one of the original hanging light fixtures illuminates the front entrance.

The house contains Keddy's pride and joy — his office and studio, located in the

cylindrical extension at the back of the property and connected to the original building by a deck over the second-floor bedrooms and bathroom. The third level is reached by a spiral staircase, an old iron one rescued from The Brewery when Keddy was involved in its restoration. The office windows, set in a rounded wall, afford a 360° panoramic view over the sun-deck of Halifax and Dartmouth. Above the desk is a five-foot-diameter bubble skylight which serves as a passive solar collector during sunny winter days.

The heat gained in this area from all the windows is circulated down and along the hallway to the front of the house by a large fan, and others are placed in strategic areas to recirculate warm air.

A Victorian restoration may not be everyone's cup of tea, but Keddy, who has lent his inspiration to several city restaurants and homes believes that using modern designs in an old home can be more practical and less expensive. He says, "reproducing the woodwork that was typical of the Victorian era is rather expensive as it involves customizing which adds to the cost of anything." He adds, "contemporary designs that tend to be more simple and less ornate can be more economical." In his renovation project Keddy divided the old and new by preserving the historical look in the exterior and lower unit, and projecting into the future with the most modern techniques for the second and third floors.



Noritake has more beautiful ways.

...to help you create that perfect setting.

Translucent china, glowing cutlery, light catching crystal, in a dazzling array of shapes and patterns.

Which expresses your taste best; drama, simplicity, art deco, classic charm? Noritake can offer you this exciting variety of beautiful and affordable choices of everything your table needs.

Look for, ask for Noritake wherever fine tableware is sold, or contact us directly for full colour Noritake brochures.

Noritake

Noritake Canada Limited, 90 Nugget Ave., Agincourt, Ont., M1S 3A7
(416) 291-2946

Noritake Flatware • Noritake •

Celebrating 150 Years of Craftsmanship

GIBBARD PRESENTS
THIS COLLECTORS

Limited Edition SOLID WALNUT Tea Wagon



In 1985 Gibbard Celebrates 150 Years of making quality furniture. To mark this occasion Gibbard Craftsmen have reproduced one of the most popular Tea Wagons originally made in the 1920's.

A limited edition will be made, all numbered, and registered when purchased. Meticulously crafted in Solid Walnut in the Gibbard manner.



SOLID WALNUT
"A Wood From The Past"

Write to The Gibbard
Furniture Shops Ltd.,
Napanee, Ont. K7R 3L7 for
the name of your nearest
Gibbard Dealer.



Canada's Oldest
Furniture Makers
1835-1985

atlantic homes



Sundeck joins house to new addition

Work of this nature is a major undertaking, and after a total "gutting" in September 1983, the Keddis were able to move in by March 1984. Keddy filled the role of project manager working with individual contractors. "You don't have to be an architect, but it helps," he says. He found that most materials and supplies were readily available locally, or could be ordered in. When starting from scratch, luxury touches can be made part of the overall plans. The Queen Street home has a built-in raised mushroom-shaped bed in the master suite, a sunken bathtub and shower lifted from floor level by dark stained wainscoting and moldings and a completely redone fireplace accented by wood molding to match seven-foot stereo speakers.

Lighting was an important aspect in the interior design and it has many variations — recessed pot lights playing on the custom fireplace, concealed florescent strips under the bed, and a blue neon cloud above the spiral staircase which can be seen at night from the main entrance 60 feet away.

Halifax and many other towns and cities in the Atlantic Provinces have a rich and varied architectural heritage. Much has already been lost to the wrecker's ball and production-line design. Is it too late to protect what's left? It won't be as long as there are others who, like Geoff Keddy, "feel deeply about preserving the Victorian heritage of Halifax."

The city, he says, should have "a resident architect who would check all plans for renovating older houses and advise owners in such a way as to ensure that everyone works toward enhancing the area."

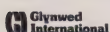


A winter of warmth, a lifetime of beauty.

Solve your decorating and heating needs with the popular Severn, now richly enameled in royal blue, chocolate brown and jet black. Additional front and side panels also are available in complementary colors.

Solidly built for longer, more even heat, our wood and multi-fuel stoves combine the look of fine furniture and the heating efficiency developed over 275 years of experience.

Box 477A195
Stowe, VT 05672



COALBROOKDALE

World leader in multi-fuel stoves.

The **Company**

For color literature and
your nearest dealer, call
1-802-253-9727

Consumer mortgages: you do have a choice



James R. Trussler is a Tax Manager with Thorne Riddell

Competition has forced lenders to offer a number of payment plans. Choose the one that best suits your finances and your mood

The Canadian mortgage market is teeming with financing options. The key lenders — banks and especially credit unions — are looking for ways to attract borrowers in what has become a highly competitive market. Tempted by everything from six-month variable rate mortgages to ten-year fixed rate plans, the borrower has an overwhelming number of choices.

Extended term

Perhaps the biggest news in the mortgage market is the availability of mortgage terms beyond five years. For the first time in more than a decade, several financial institutions have introduced seven-year and ten-year mortgages.

There's a strong possibility that more lenders will soon be willing to move into longer-term plans. The recent federal budget called for the creation of mortgage-backed securities as a method of encouraging longer-term loans.

As with all choices there is a risk. If interest rates drop after taking out the mortgage, you're locked into the rate for a long time. On the other hand, you could come up a winner if rates go up. The chart demonstrates the significance of the risk.

Flexible mortgages

Although the schemes vary from institution to institution, there are two basic components.

First, there's the option to *increase* your monthly payments. In some cases you can make an extra payment equal to the normal principal and interest, as often as you like. After each extra payment the monthly payments revert to the original level. Other lenders allow payments to be increased by any amount up to a specified maximum.

The second option with flexible mortgages is *when* to make a prepayment of the principal. The prepayment in some plans isn't limited to the anniversary date, so you may reduce the principal anytime you have money available, and without penalty.

Weekly mortgages

The weekly payment mortgage is just becoming popular. If the monthly figure is divided by four, you make the year's payments in 48 weeks with the extra four weekly payments accelerating the payment of the principal.

Open vs Closed mortgages

An open mortgage permits repaying the loan faster than originally agreed. For example, if you win the lottery or enjoy some other windfall, you can pay off the mortgage without penalty. An open mortgage usually carries a slightly higher interest rate than a closed mortgage to compensate the lender for the risk that the loan will be paid off faster.

The closed mortgage doesn't offer that flexibility. However it isn't as hard and fast as it once was. Some closed mortgages do allow the borrower to pay off the loan faster with no penalties.

If you're optimistic that rates are going down, or if you're expecting large capital gains or payment of a bonus, choose the longer-term open mortgage. But if you think rates are headed upward, choose a closed mortgage at the lowest rate you can find.

Variable rate mortgages

The variable rate mortgage (VRM) makes less sense today than when it was in vogue in the late 1970s, when it was introduced in response to soaring inflation. With a VRM, the interest rate changes monthly in line with prime interest rates, while the payments are fixed for a year.

The obvious drawback is that your debt grows if rates escalate. With a VRM, if interest rates decline, more of the payment is applied to the principal. But if rates increase, more of the payment goes to paying the interest. The big risk is that if interest rates move up substantially, the monthly payments may not even cover the interest portion of the loan.

Two simple guidelines

Anyone shopping for a mortgage today should remember two important things.

Impact of paying off a mortgage over a shorter period

(Loan of \$80,000 at 12 per cent)

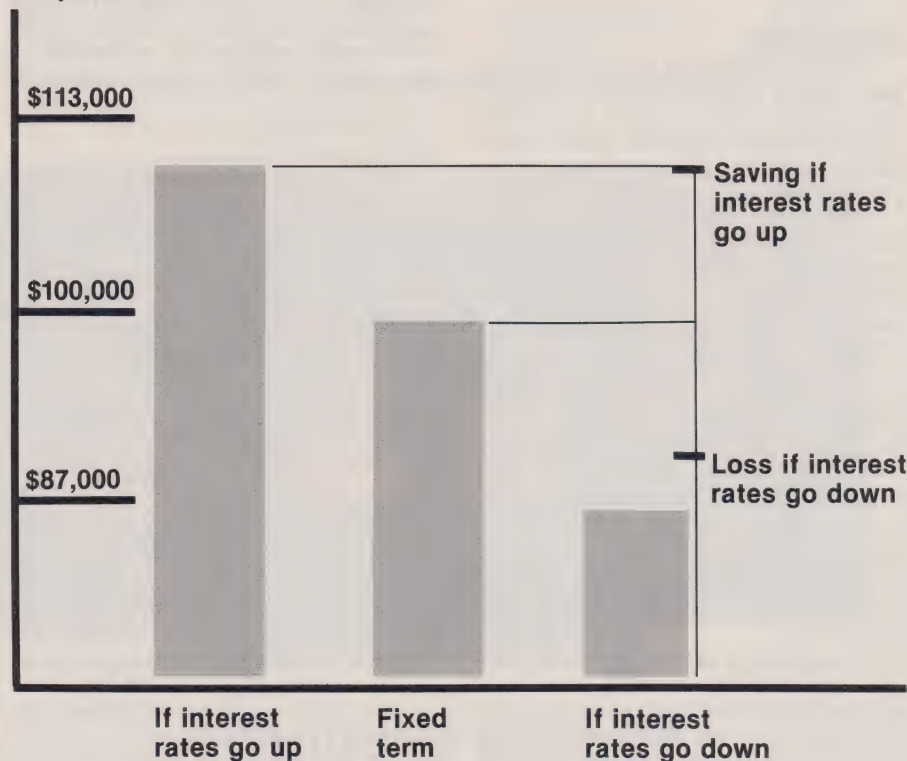
Amortization period in years	10	15	20	25
Monthly mortgage payment*	\$1,150	\$950	\$875	\$830
Total interest paid*	\$58,000	\$91,000	\$130,000	\$169,000

* (Approximate)

The impact of reducing the amortization period can be astonishing. For example, as shown above, by increasing the monthly payment by approximately \$45, the mortgage period can drop from 25 to 20 years for a saving of approximately \$39,000 in interest costs.

Risk/reward of longer renewal term

Total mortgage
payments after
ten years



If you have an \$80,000, ten-year mortgage at 12 per cent, with a 25-year amortization, your total payments after ten years will be about \$100,000. If rates fall to say 8 per cent and you are locked in at 12 per cent, your ten-year payments will still be \$100,000 but could have been \$87,000 if you had taken a five-year term at the outset; meaning a "loss" of \$13,000.

The reverse is true if interest rates rise. You are protected from any increases and effectively "save" \$13,000.

First, don't stretch your finances to the limit. Monthly payments of principal and interest shouldn't exceed 30 per cent of gross income (all debts together shouldn't exceed 40 per cent of gross income). When budgeting for home ownership expenses, in addition to principal, interest and taxes, include heating costs, insurance, electricity and telephone.

Second, choose a loan that's flexible. Although most mortgage loans can't be fully repaid before maturity, competition has forced lenders to offer a number of accelerated payment plans. If your job is such that you receive an annual bonus, consider making a lump sum payment on the principal each year. If you expect to get a raise during the course of the mortgage, look for a loan that permits an increase in monthly payments. The second chart shows how significant the savings can be when the loan is repaid more quickly.

Recommendations

In the current mortgage market, the best strategy is to lock in for a three- to five-year term mortgage amortized over as short a period as possible. If you feel that interest rates are going up in the future and if you want the security of a fixed payment for a long term, lock in your mortgage for seven to ten years.

The best advice is always pay off your mortgage as quickly as possible. Under the Income Tax Act, mortgage interest is not deductible. It rarely makes sense to build up a pool of savings, while at the same time having a mortgage balance outstanding. Consider: the 50 per cent taxpayer would have to make a 24 per cent before-tax return on capital invested to fund a 12 per cent mortgage!

If you think a mortgage loan may lead to more uncertainty than you can bear, there's one other option. The federal government has introduced a mortgage rate protection plan, where, for a fee of 1/2 per cent of the mortgage, you can buy insurance against increases of more than two percentage points in the mortgage rate.

Planning for painting

Painting the interior of your home isn't difficult but there are definite ways to go about it. Here they are

A coat of paint can cover a multitude of sins. A light color can brighten a dull room, and maybe it's time to get rid of all those white and off-white walls.

Painting isn't difficult. But to achieve the best results, you need planning and the best materials you can afford.

First, decide the areas to cover and how much paint is required. The area is determined by a simple multiplication — width times height. And don't forget the ceiling. Check the paint can for how many square feet can be covered with one gallon. Don't try to spread it beyond the recommended area as it won't properly cover the original surface.

To cover large areas quickly and easily, use a roller seven to nine inches wide. For a smooth surface, use a roller with a short nap cover. Use an angled brush for windows and a narrow one for trim.

If the work is going to be interrupted for a few hours, wrap brushes, rollers and the roller pan in aluminum foil. When storing brushes and rollers for a longer period, clean them thoroughly, let them dry, and then wrap in foil.

Before you begin to paint, remove as much furniture as possible. Protect the remaining furniture and the floors with drop cloths. Remove or wrap lighting fixtures. Remove switch plates and outlet covers.

Dust the walls and wash soiled areas with detergent.

Repair small cracks or holes with patching compound. Fix larger cracks with patching plaster. Remember to apply primer over patched areas. Sand old peeling paint and seal bare spots with primer. Prime all newly plastered walls.

Papered walls can be painted over if the paper is tight and hasn't started peeling away. If there are more than three layers of paper on the walls, rent a steamer and remove all the paper.

If you're painting the ceiling, that's where to start. Use a brush to paint a band around the perimeter then fill in the rest of it. Try a long-handled roller and give yourself room in which to work.

Paint around doors, windows and woodwork with a sash brush. If the door has a molded edge, paint that first, then the centre and the edges.

On windows, paint the centre where the sashes meet. Then raise the bottom window slightly and lower the top. Then

Electric Elegance...



Our famous 89 year old classic wood range is now available in an all Electric or Wood/Coal Electric Combination.

- Built-in exhaust fan and light
- 25 lb. turkey sized oven
- Separate broiler to toast, roast, broil or bake
- Solid even heat hi-speed cooking elements
- Spacious utensil storage drawers
- 8 sq. ft. cooking and porcelain work area

Elmira Stove Works

Elmira Ontario N3B 1M3

Send \$1.00 for your nearest dealer and full information on

() wood/coal () electric
() wood/coal/electric

Name _____

Address _____

256691 _____

A complete line of quality, Pine & Oak Furniture. Handcrafted in Nova Scotia.



Bedroom and dining room furniture in solid pine, oak or maple. Rocking chairs, blanket boxes, commodes, other occasional pieces and giftware. A wide selection of very comfortable sofas, love seats, chairs and matching sofa beds.

Ask about our new "Cottager Collection."
A beautiful line of rustic, solid pine furniture.



ARGYLE PINE FURNITURE

1588 Argyle Street, Halifax, Nova Scotia 421-1900, Open Mon. thru Sat.

Hatchet Lake on the Prospect/Peggy's Cove Road

3 miles past the Atlantic Summer Fair 852-3331, Open 7 days a week.

For more information call or write today. We arrange shipping anywhere.



Woodbury Antiques is proud to offer an extensive collection of quality mahogany furniture, sterling silver and brass pieces, fine china, crystal, and lighting fixtures at reasonable prices. Our professional services include appraisals, estate liquidations, special requests, and furniture restorations.

Woodbury Antiques

1513 Birmingham Street, Halifax, Nova Scotia, B3J 2J6 (902) 422-2107



"We're learning how to prevent diabetes in animals. And that's miraculous news for the human race."

MARY TYLER MOORE

**THERE'S
A CURE,
AND
WE'LL
FIND
IT.**



**Juvenile Diabetes
Foundation International**

For information or to make a donation:
4632 Yonge St., Suite 201, Willowdale,
Ont., Canada M2N 5M1 (416) 224-2633



A COPY OF THE MOST RECENT ANNUAL REPORT OF THE JUVENILE DIABETES FOUNDATION (JDF) INTERNATIONAL MAY BE OBTAINED BY WRITING JUVENILE DIABETES FOUNDATION—CANADA, 4632 YONGE STREET, SUITE 201, WILLOWDALE, ONTARIO CANADA M2N 5M1.

atlantic homes

paint the rest of the window. Before the paint dries, open the window a little more so the paint doesn't make the window stick shut.

Paint baseboards with a brush. For walls, cut in corners and edges with a brush, then paint the rest with a roller.

Think color. Do at least one room in a bright new color and see how well you can live with it. One good thing about paint is that you can always cover your mistakes. ●



Two projects for porches

That front porch and the old back room are usually under-utilized spaces. There is something you can do about them

A front porch is a sometime thing. It may be pleasant to sit out there when the weather is warm, but it's usually highly under-utilized space. In addition, the front porch often blocks out light from the front of the house.

Consider the idea of converting the front porch into a garden room.

Create a glass wall at the outside edge, where the railings used to be. Install sliding patio doors and it's almost done. You may want to replace the original front door with a wider door, and here's a thought for the old window space. Simply remove the glass and keep the space. You could build in shelves for displaying smaller items, but remember that the whole idea was to allow more light into the front rooms.

Supplementary heating may be required for your new extension, and to avoid the expense of adding wiring for an electrical heater, consider adding a wood stove.

If this project seems beyond your handyman skills, get quotes for doing the work from at least two contractors.

Meanwhile, at the back of the house you may have one of those small rooms that was added somewhere along the way.

Originally it could have served as a laundry room or pantry, or a mud room when the children were younger. Today, it seems to be just a place to collect stuff, to store items waiting to be thrown away.

With a little imagination you can create a rear garden room. Glass walls and sliding doors bring in light, and give you a chance to enjoy the garden even when it's too wet to go outside. ●

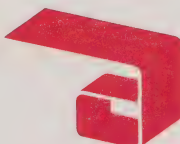
RENOVATE YOUR BATH WHEN YOU RENOVATE YOUR BATHROOM.



Whether you're renovating or building a new home, a luxurious whirlpool adds that extra dimension of elegance, enjoyment and value to your home.

And when you choose an Acriform Whirlpool Bath you've chosen the best.

Moulded from gleaming acrylic in a wide range of popular colours and models, Acriform Whirlpools offer years of lasting beauty and they're exceptionally easy to clean.



Factory tested and pre-plumbed within its own perimeter, each Acriform Whirlpool offers extra deep soaking comfort, four adjustable whirlpool jets and dual air controls. All fittings are available in optional gold and brass finishes. See the full line today, and make an Acriform Bath or Whirlpool the luxurious focal point of your new bathroom!

Write for our colour brochure and a list of showroom locations.

acriform[®]

Bring the garden indoors and leave the bugs outside

Some tips on the ups and downs, the joys and frowns of growing garden plants indoors

by Carol Goodwin-Hatt

There are several garden plants that commonly come indoors for the winter — geraniums, fibrous begonias, coleus and impatiens will all provide summer color through the winter months. Herb plants such as parsley, chervil, and basil can be container grown through the summer and brought in for enjoyment this winter.

If you have plants in the garden you want to save, this is the time to bring them indoors. Choose a sunny room where you can isolate the plants from other houseplants. This prevents any plant pests from spreading. The isolation period should last for six weeks, during which time you must keep a close watch for signs of pest infestation.

The most serious insect pest to move indoors is the spider mite. Watch for tiny webs in leaf axils or a general paling and mottling of foliage color. The webs can be identified more easily if you mist your plants. These minute insects can't be easily seen with the naked eye, and they're

difficult to control. A houseplant pesticide for mites, applied regularly, will be a necessity if you find these pests on your plants. Other insects include aphids and mealy bugs. Aphids are tiny, soft-bodied insects. They vary in color from pale green to black, and generally gather in clusters on the tips of plant branches. Mealy bugs appear as white, cottony specks on the underside of leaves or at the leaf axils. Heavy infestations will have a sticky appearance. Both aphids and mealy bugs can be controlled using insecticidal soap or a houseplant pesticide.

Bringing plants indoors can cause problems for them too. The transition from the moist, bright outdoors to the comparatively dry and dark indoor environment is a real shock. You can help them by repotting into slightly larger containers and by misting them regularly.

It's not a wise choice to use a garden soil when potting plants for indoors. After several weeks the soil will become rock-hard in the pot. Soil insects and fungus can cause big problems. If you want to

make your own potting soil try this: sterilize garden soil by moistening it and placing it on a cookie sheet in a 180-200 degree Fahrenheit oven for 20 minutes. This kills the micro-organisms. Mix the garden soil with equal parts of peat moss and perlite for a light-bodied soil mix that wets easily and retains moisture.

How can you tell if a plant needs repotting? Simply place your hand over the soil with the plant stem between your fingers. Turn it upside down and lift off the pot. If the plant roots are growing round the outside of the soil ball the plant should be repotted. Don't overdo it — the next size up is the best pot to choose.

Colorful plants for the winter months can also be grown from seed. Fiesta peppers have lots of brightly colored and edible fruit. Mimosa are sensitive plants which withdraw their tiny fronds when you touch them, and impatiens with lovely flowers come in new double varieties. What about a shamrock, kalancho with bright blossoms, or coleus with its many leaf colors and shapes?

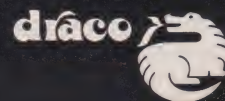
Growing seed requires a great deal of light, more than fall and winter sun can provide. Plant grow lights will produce strong, sturdy seedlings. Florescent tubes are best. The fixture should be placed on chains and hung so that the tubes are two inches above the soil surface. As the seeds germinate and the small plants begin to grow, adjust the light fixture to maintain the two-inch spacing above the plants.



vertiflex™

Windows don't have to hide behind curtains or drapes anymore. They become part of the decor.

Hundreds of beautiful colors and finishes: fabric, plastic or metal; translucent or opaque; vanes to dim light and protect your intimacy.



REGISTERED TRADE MARK OF DRACO LTD.

Use a light-weight, sterile soil mix. Keep the soil moist, but not wet. Once you've discovered how easy growing your own plants can be, you may want to try some less common ones. Cineraria are bright little daisies with very unusual colors — dark blue or magenta. They're excellent pot plants and make good gifts, blooming five months from seed. Calceolaria or pocket book plant is another unusual specimen. The pouched flowers in bright colors are usually sold in stores at Easter. Plants started now will bloom for Mother's Day. There are seeds you may be throwing away that also make excellent pot plants including avocado pits, orange and date seeds.

PHOTOS COURTESY OF HALIFAX SEED



The tuberous begonia can be winter-stored to provide another season of showy bloom

If you want to fill your home with bloom through the winter months, there are many available types of bulbs that are easily grown and flower beautifully. Gloxinia and amaryllis are two that last for years indoors. The amaryllis is especially rewarding. It grows extremely quickly, sending up a tall slender stem on which appear large trumpets of color. Gloxinia, though slower, sports masses of beautiful flowers and velvety green leaves. There are also species of tropical narcissus which can be purchased now and potted to bloom in five to seven weeks. Try potting them a few at a time with a two-week interval between planting to prolong your enjoyment.

Potting spring flowering bulbs to bloom indoors is referred to as "forcing". Spring flowering bulbs require a period of "cold" and rest — normally our fall and winter months. During this time they form roots and inside the bulb the leaves and flowers develop. When growing bulbs indoors, we give them an artificial winter and then bring them into the warm environment of the house inducing or forcing them to bloom earlier than they would outside.

goldreif

GERMAN DESIGN AND QUALITY AT AFFORDABLE PRICES



poggenpohl + goldreif studios

1654 GRANVILLE ST. HALIFAX N.S. B3J 1X4 (902) 422-6689

From the people making crystal a legend.

SWAROVSKI



Designed by skilled Austrian craftsmen in 32% full lead crystal.
Each piece bears the authentic Swarovski trademark.
Exclusively yours from the Swarovski® Silver Crystal™ Collection.

Available at distinguished
gift stores worldwide.

SWAROVSKI

Silver Crystal



© 1985 Swarovski Canada Limited

CLASSIC, BLACK

The elegant curves and arches of our Classic Black Vigilant® enhance any style of decoration. And its advanced thermal engineering adds a different kind of warmth. And now the Vigilant is available in a variety of jewel-like enamel finishes: Green, Brown, Red, Sand, Blue and Grey to add the special focus of color to your decoration. See them at your Vermont Castings Dealer listed below.

The distinctive appearance of the front of the Defiant®, the Vigilant®, the Resolute®, and the Intrepid® stoves is a trademark of Vermont Castings, Inc.

Vermont Castings FirePlaces are available from these fine Eastern dealers.

NEW BRUNSWICK

FREDERICTON

Sunpoke Energy Systems, Ltd.
Bates Bldg. Wilsey Road Indust. Pk.
(506) 452-8107

SAINT JOHN EAST

Alternate Heating Ltd.
621 Rothesay Ave.
(506) 633-1500

NEWFOUNDLAND

ST. JOHN'S

Ultramar Canada Inc.
Home Energy Store
29 O'Leary Ave.
(709) 754-1880
1-800-563-6700

NOVA SCOTIA

ANTIGONISH

S & D Smith Central Supplies Ltd.
Trans Canada Hwy. PO Box 1382
(902) 863-6882

DARTMOUTH

The Country Stove Store Ltd.
101 Main Street
(902) 435-1658

NEW GLASGOW

Central Supplies New Glasgow Ltd.
Westville Rd. Box 248
(902) 755-5520

SYDNEY

Home Energy Audit Ltd.
653 George Street
(902) 539-5095

PRINCE EDWARD ISLAND

EAST ROYALTY

Corrigan's Welding &
Wood Stove Centre
(902) 892-3159



The velvet gloxinia grows from a bulb for indoor winter color

The potted bulbs are given a winter rest of 12 to 14 weeks. This can be done by storing them in an unheated basement or attic or placing them in the root cellar. The pots shouldn't be allowed to freeze — a temperature of 40 degrees F (5 degrees Celsius) is ideal.

Choose a container at least twice as deep as the bulb you want to plant. Place a bit of gravel in the bottom of the pot and add sterile potting mix. The bulbs should be placed on the top of the soil so that their tips are just below the rim of the pot. Add just enough potting mix to cover two-thirds of the bulb — the tips should be exposed. Water the pots thoroughly, and put them to rest. Check them to ensure the soil is moist throughout their "winter" period.

For the best results, put as many bulbs in a pot as it will hold, but they shouldn't be allowed to touch. Tulip bulbs are flat on one side and this flat surface should face the outside edge of the pot, since it will be the side producing the first leaves. Different types of varieties of bulbs mixed in one pot generally produce disappointing results, an uneven smatter of color instead of a solid show. As with the tropical narcissus, planting the bulbs over two-week intervals will prolong your indoor display. Enjoy them — it won't be long and they'll be joined by garden flowers!

Carol Goodwin-Hatt is the head gardener at Mount Saint Vincent University

Masonry stoves

The article on masonry stoves (*Atlantic Homes*, April 1985) attracted a good deal of reader attention. For further information, please direct your inquiries to: Heidinger Marketing Services Inc., 76 Fairway Drive, Aurora, Ontario, L4G 2H4 Telephone: (416) 773-6317

The FirePlaces™ by Vermont Castings®

© 1985 Vermont Castings, Inc.



MAKE THIS YEAR'S RUN TWICE THE SUCCESS. BRING A FRIEND.

Every day brings us closer to Terry's dream. To beat cancer.

And until his dream becomes a reality, The Terry Fox Run continues.

The great thing about *this* Run is that it's not just for runners. Everyone can participate and get involved in helping to stop this disease.

You can walk it. You can bike it. Wheel it. Jog it. Whatever you wish.

You can cover as much of the course as you want and you do it at your own pace. It's up to you.

The thing is to come out, participate, have an enjoyable time while making a contribution in Terry's memory.

And when you join us this year, bring along a friend. You'll make Terry's Run twice the success.

Just imagine. If all participants bring a partner, we can more than double our contribution to cancer

5th Annual TERRY FOX RUN

research. It's really that simple.

And it's simple to get involved. You just call or write your local Canadian Cancer Society for the Terry Fox run site nearest you.

They'll tell you more about how you can spend an enjoyable, personally rewarding Sun. Sept. 15th.

Pledge sheets are available at these locations: Canadian Cancer Society, Canada Post Offices, Collegiate Sports, Four Seasons Hotels, Kentucky Fried Chicken, Shoppers Drug Mart and Kmart.

Walk it. Jog it. Bike it. Run it. Wheel it.

Make it Sun. Sept. 15

Three out of five Canadians are looking forward to a meager retirement.



For many Canadians, the golden years have lost some of their glow.

Once burned by the galloping inflation of the late seventies, they are anticipating a reduced standard of living.

Which means less money for basic expenses. Less money for travel. Less money for family emergencies.

Worse, many people feel that they have lost control of their own financial security.

Now for the good news.

Five out of five Canadians could brighten their retirement picture through personal financial

planning. (We know it works; we've been doing it for more than 445,000 clients.)

Personal financial planning doesn't mean investing more money. Sometimes it's simply a matter of taking part of what you already have and moving it to an area of higher return. Or adding to your savings through tax reductions. In short, it's looking at the whole picture.

Talk it over with an Investors Personal

Financial Planner. It's your first giant step towards retirement peace of mind. And there's no cost, no obligation.

No time to lose.

Investors

PROFIT FROM OUR EXPERIENCE

A MEMBER OF THE POWER FINANCIAL GROUP OF COMPANIES.

CALENDAR

NOVA SCOTIA

Sept. 3-7 — Pictou County and North Colchester Exhibition: agricultural show featuring draft horses, cattle, sheep, poultry, light horses, 4-H show and entertainment, Pictou

Sept. 7 — Handcrafts, Past and Present: display and demonstration of traditional crafts which show Mabel Bell's involvement with the cottage industry in Cape Breton, Alexander Graham Bell National Historic Park, Baddeck

Sept. 8 — 11th Annual S. and L. Railway Reunion: for friends and former employees of the old Sydney and Louisbourg Railway (1895-1968), Louisbourg

Sept. 8 — Myer's Rum Sea Hunt: sixth annual underwater treasure hunt, Crystal Crescent Beach, Halifax County

Sept. 10-15 — Hants County Exhibition: Canada's oldest agricultural fair established in 1765, livestock, ox pulls, arts and crafts, beer garden, 4-H displays and horse show, Windsor

Sept. 14 — Great Pumpkin Ceilidh Festival, Salmon River

Sept. 14-15 — Cape Breton Antique and Custom Car Show, Sydney

Sept. 18-21 — Nova Scotia Fisheries Exhibition and Fishermen's Reunion: promotion of the fishery and its allied industries, competitive events, entertainment and midway, Lunenburg

Sept. 18-21 — Queens County Fair: agricultural fair with handcraft and industrial displays, horse, pony and ox pulls, 4-H and school displays, Caledonia

Sept. 21-22 — Shearwater International Air Show: Atlantic Canada's major air show featuring air displays of world class military and civilian aerobatic performers, aircraft and ground displays, Shearwater

Sept. 23-29 — Harvestfest '85: pancake breakfast, displays, beer garden, children's parade, farmers' market, sporting events, entertainment, Truro

Sept. 28 — Stornoway Society Highland Dance Competition, Sydney

Sept. 28-Oct. 6 — Cape Breton Pepsi International Fall Cycling Classic: an 11-stage bicycle road race with participating teams from across Canada and the U.S., Sydney and around the Cabot Trail

Sept. 28-Oct. 23 — Pangsirtung 1985 Prints: Nova Scotia premiere; Allan Angeconeb, "New Directions", drawings and original prints, Houston North Gallery, Lunenburg

NEW BRUNSWICK

Sept. 1-30 — Photographs by Thaddeus Holownia, Aitken Bicentennial Exhibition Centre, Saint John

Sept. 1-7 — Fredericton Exhibition,

Fredericton

Sept. 3-30 — Photographs by William Hart, Saint John Gallery

Sept. 7-8 — Apple Festival, Kings Landing

To Sept. 15 — *From The Ends of the Earth into Space*: an exhibit of Canada's contribution to understanding the earth and its relationship to the sun, National Exhibition Centre, Fredericton

Sept. 12-14 — Queens County Fair, Gagetown

Sept. 13-15 — 3rd Annual Market Square Flower Show, Saint John

Sept. 14-Oct. 27 — *Dinosaurs*, three full-size casts of the "terrible lizards" of 60 million years ago and *Life through the Ages*, a display of fossils, life in the primeval ocean and creatures from Canada's past, National Exhibition Centre, Fredericton

Sept. 15 — Concert of Canadian Music presented by the Canadian Music Centre and the CBC, starring Jon Vickers (tenor) and Rivka Golani (viola), Convocation Hall, Mount Allison University, Sackville

Sept. 18-21 — Sussex Fall Fair, Sussex

Sept. 19-21 — 8th Annual Autumn Antiques Showsale, Fredericton

Sept. 21-22 — Autumn on the Farm, Kings Landing

Sept. 27-28 — 5th Annual Show and Sale of the Kennebecasis Valley Quilting



Welcome Wagon isn't just for movers. For over 50 years Welcome Wagon hostesses have been making visits on movers in most areas in Canada. But that's not all we do! We have parties for engaged women, baby programs, student programs, business-professional programs and even executive-welcome programs. If you want to take advantage of any of these services, if you know someone who does or if you are a businessman desiring representation, contact your nearest Welcome Wagon representative.

New Brunswick and Prince Edward Island (506) 382-3257

Newfoundland (709) 753-3610

Nova Scotia (902) 455-4301

CALENDAR

Guild, demonstrations raffle, door prizes, Christmas Corner, Quispmais
Sept. 28-29 — Lumberman's Days, Kings Landing

NEWFOUNDLAND

Sept. 11-Oct. 20 — Paul Beliveau: Paintings, Memorial University of Newfoundland Art Gallery, St. John's

Sept. 18-Oct. 20 — Susan Wood: Devil's Purse Series, Memorial University of Newfoundland Art Gallery, St. John's

Sept. 19-21 — Labrador Straits Agriculture, Arts and Crafts Fair: vegetable, baked goods, preserves, arts and crafts exhibition, competition and sale, L'Anse au Loup

Sept. 19-22 — Rising Tide Theatre production, *The Gayden Chronicles*, Arts and Culture Centre, St. John's

Sept. 19-21 — Trinity-Conception Fall Fair: arts and crafts exhibits, traditional Newfoundland and Labrador beauty contest, agricultural, fishing and livestock exhibits, S.E. Moores Memorial Stadium, Harbour Grace

Sept. 20-21 — Agricultural, Home and Handicraft Exhibition: competition and sale of baked goods, preserves, vegetables and crafts, farm machinery and animal displays, games of chance, dance,

local entertainment, farmers' barbecue, Deer Lake

Sept. 21-22 — Port au Port Agricultural Fall Fair: crafts, bottled goods, vegetables, preserves on display and for sale, Piccadilly

Sept. 23-24 — Les Grands Ballet Canadiens, Arts and Culture Centre, St. John's

Sept. 27 — Newfoundland Symphony Orchestra, opening concert, Arts and Culture Centre, St. John's

Sept. 28-29 — André Gagnon, solo concert, Arts and Culture Centre, St. John's

PRINCE EDWARD ISLAND

Sept. 2-14 — *Sleeping Arrangements*, Cameo Cabaret in the Confederation Centre of the Arts, Charlottetown

Sept. 4 — Opening of *David Blackwood, A Survey*, a collection of 64 etchings of one of Canada's foremost printers who draws on the sea, ships and the people of Newfoundland for inspiration, Confederation Centre Art Gallery and Museum, Charlottetown

Sept. 11 — 8th Annual Atlantic Canada Plus Dinner featuring Atlantic Canada Plus foods, Summerside

Sept. 12-14 — 3rd Annual Prince County Trade Fair, Summerside

Sept. 15 — Souris Fall Classic Golf

Tournament, open to all residents of Eastern Kings County, Brudenell River Golf Course, Roseneath

Sept. 20-21 — 1st Annual Souris Trade Fair, 65 exhibitors from Atlantic Canada area, Souris

Sept. 29 — Alice Faye's Run for Women, three-mile participation run for women, Charlottetown

MARKETPLACE

GENERAL

Marjorie Major Creative Writing Correspondence Course for anyone, anywhere. One to one method. For brochure write: 2840 Dutch Village Rd. Armdale, N.S. B3L 4K9

REAL ESTATE

Private Sale — Unique oceanfront beach property near Monastery, Antigonish Co. — Newly renovated country home, 20 acres, idyllic view. \$81,000. (902) 455-8073 or 232-2899 or R.R. #1 Monastery, N.S. BOH 1W0

winsbys_{LTD.}
Women's Shoes of distinction



Sizes, Selection and Service

- Amalfi, Denny Stewart, Thomas Wallace, Enzo, Angiolini, Clarks, Soft Spots, Calico and Airstep

- 6 1/2-11 AAA, 5 1/2-12 1/2 AAA, 4 1/2-13 B and 5 1/2-10 D.

5504 SPRING GARDEN ROAD, HALIFAX N.S. B3J 1G5 423-7324

You are on the wanted list

The *Atlantic Insight* list of subscriber names and addresses is recognized as containing the cream of the Atlantic Canada market. As a subscriber, you are seen as a prime prospect for all manner of goods and services.

On occasion, and only after careful scrutiny of the offering to be made, we will lease our list to reputable companies and organizations.

Many people appreciate the opportunity to be made aware of new ideas and services. However, if you would prefer to have your name and address excluded from the list when it is leased, please let us know, write:

Circulation, *Atlantic Insight*
1668 Barrington Street
Halifax, N.S. B3J 2A2.

Please include the address label from a recent issue.

Only \$1.00 per word

Marketplace Order Form

To: Atlantic Insight, Marketplace
1668 Barrington Street, Halifax
N.S. B3J 2A2 (902) 421-1214

My ad is words (\$1 per word, minimum 10 words). Name, address, \$5.00 flat rate. Please run times. Total cost \$ (Must be included with order.) Copy deadline six weeks prior to month of issue. Inquire about special rates for display.

Please supply copy, name, address, and telephone number on separate sheet of paper.

You agree to offer a money-back guarantee respecting goods or services.

Call for the Captain.

When you're ready for
great tasting rum drinks.

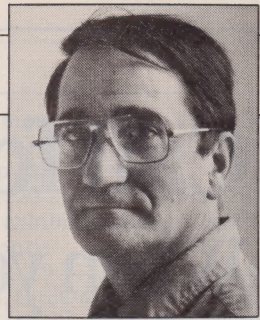
Not everyone can make a rum
and cola like the Captain.

He doesn't use any special
recipe. The secret is his rum. And
not everyone can make a rum quite
like the Captain's. So if you like a
smooth flavoured rum and cola,
be sure your rum is up to it.
Call for the Captain.



Captain Morgan salutes your taste.

Gold! Nfld. rich! Mink-lined yarmulkas for all. Who cares?



Gold, petro-chemicals, oil: you tend to strum the lower lip with a forefinger and gaze out into a non-existent horizon

Gold!" rang out the thrilling cry in early summer. "Gold! Gold in abundance! It's a major strike!"

This is probably true. In the mountains of the southwest corner of Newfoundland is said to be the largest Canadian gold discovery in years. Yet public reaction was curious.

There was no frantic scramble for the hills. Sourdoughs were no-shows. Visitors remarked on the tremendous number of dynamite blasts that weren't and were amazed at the great crowds of eager young men not flocking to the goldfields.

"Naw, think I'll wait," was a common response among maggotty-headed young layabouts on Water Street. "Think I'll wait until they stumble across diamonds on the South Side Hills?"

In summer, Newfoundlanders don't believe. Not the weather forecast nor the Second Coming nor that the head bone is connected to the neck bone. Even politicians don't believe if the temperature gets much past 70°F.

An Israeli outfit popped a plan to revive the moribund oil refinery at Come by Chance and set up a petro-chemical complex that would create 11,000 jobs.

The Peckford gang moaned with boredom and tried to look the other way. They acted as if 11,000 jobs would be the deuce of an encumbrance to Newfoundland. Had it been January instead of June the Ruhr Valley would not have stood up to Come By Chance in the local political rhetoric.

To understand our heedless attitude in summer you have to remember the story of Rover of the Goulds.

The Goulds is a farming area near St. John's and Rover was a horse. His owner advertised Rover for sale. When a prospective buyer came along Rover was far down the back field.

His owner called him and he started toward them at a brisk gallop. He ran head first into a tree and knocked himself out. It was the one and only tree in the entire acreage.

"That horse is blind," said the would-be buyer.

"Naa, boy," said Rover's owner. "That's just his carefree manner. That's only his way. Rover just don't give a bleep!"

Same with people here in summer. They don't give a fig for gold bonanzas, petro-chemical complexes or a policeman running down the street.

Of course, there's a second theory which discounts temperature altogether. It's that Newfoundlanders have developed a Pavlovian response when threatened with still more immense riches. When the burden of yet more incredible wealth is forecast we take fright and dive under the bed.

Small wonder. The more chaw there's been about offshore gas and oil the higher the unemployment figures went. A major gold strike (or at least the speculation thereof) can only mean pestilence, corruption, poverty and showers of toads.

If you want a good definition of "limbo" Newfoundland is it. Never have political bump and social reality stood so far apart. The polls rant about a future utopia even as the province falls to bits.

If memory serves, Newfoundland has the lowest bond market credit rating in Canada. Possible gold in abundance doesn't seem to amuse Wall Street. Present potato crops in P.E.I. interest them more.

As to the local laity, it is reduced to believing nothing it hears and only half it sees.

A sort of battle fatigue is what it is. The strict medical term for it is "Come by Chance Complex." As in "Come by Chance is gone, by God."

Ah, fair Come by Chance, my natal seat. The legend is that sometime in the mid-1700s, two jolly sailors were marooned in Placentia Bay for interfering with the captain's wife . . . constant fog being especially good for the gonads.

One was put off on an islet with some bread and the other on a rock nearby with some cheese. These islands are still called "The Bread and Cheese." Somehow they got together, made a raft and drifted ashore at . . . Come by Chance!

A likely story, perhaps. In modern times two other scallywags, Smallwood and Shaheen, batted on Come by Chance. Half a billion dollars later the hallucinogenic remains of a moribund oil refinery stick up out of the C. by C. vapors.

More to come. When the refinery semi-ruins were put up on auction, two of those in the running were Mr. Shaheen and Israel. John Crosbie is said to support Tel Aviv while former premier Frank Moores champions John Shaheen.

Those who don't know or remember how long, how viciously and how recently Frank Moores sought to kick Shaheen out of Come by Chance can't hope to under-

stand what this latest slew-about does to the Newfoundland head.

You tend to strum the lower lip with a forefinger and gaze off at a non-existent horizon.

Gold in them thar hills? Yeah, sure. Diamonds in the South Side Hills? You bet. Toothbrush handles tumbling out of the vast factories at Come by Chance? Yes, I dare say.

In my own poor case it is, naturally enough, the situation at Come by Chance which most affects my reason. I have seen what was then the biggest bankruptcy in Canadian history transpire . . . and seen it from the window where my crib used to be in a house in a village then of 186 people.

Now, petro-chemicals and the Israelis. May the peace of God which passeth all understanding give us a hand here, will ya? Exocet missiles stacked up devil deep where the old sheep shed used to be?

The Moussad secret service (Come by Chance branch) headquartered in the old schoolhouse? . . . although it would then be a damn sight more tranquil and less savage an ambience than when the building was a schoolhouse.

I dunno. The only bright spot is that it would solve part of my Christmas shopping list — Mother and Father to get one yarmulka apiece, gift wrapped. And mink-lined, of course.

An odd summer, this. Any strands of confidence or belief between government and people are snapping like rusty guy wires. The gang at Confederation Building seems as punch-drunk as everyone else.

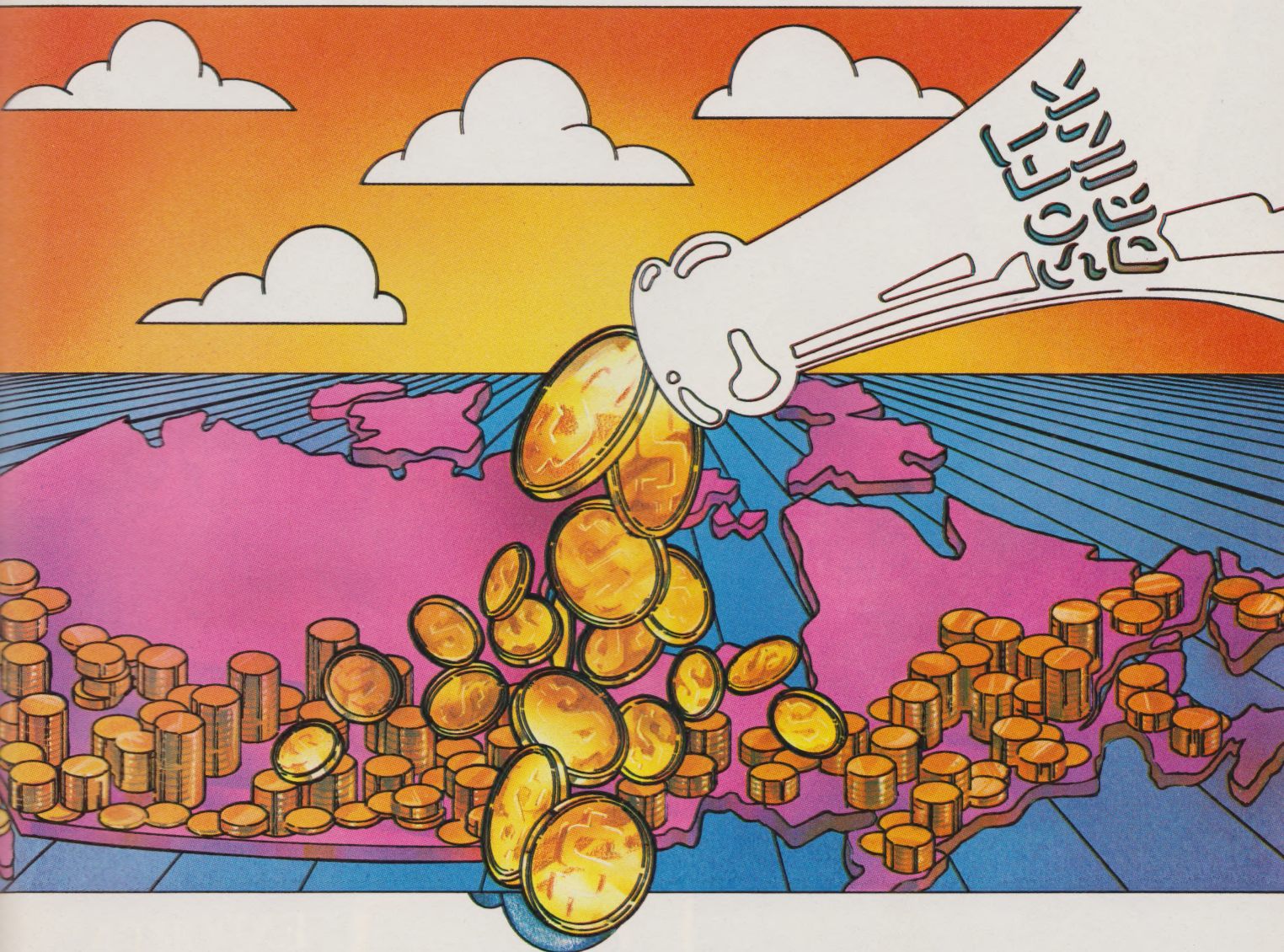
Tourists marvel at the traffic jams and bulging pubs on Water Street at 3 a.m. on Saturday mornings. Nothing like it, some say, in the whole of Canada except possibly Montreal. "Yuppie-ism" has struck with a vengeance and quarter-million dollar houses are springing out of the scrubby spruce.

Somebody has got money but it sure isn't the vast majority. Armed robberies have soared but money may not be the object there. A measly few bucks for an almost guaranteed couple of years in the clink makes little sense.

More likely boredom or an urge to lash out any which way or a knee-jerk reaction to the general sense of limbo and instability. I wasn't there but I saw the movie. The last days of the Weimar Republic must have been a tiny bit like this.

Sorry for any incoherence but I had a razzier hart night out at ze "Blue Angel" last night.

TWO BILLION DOLLARS POURING INTO THE CANADIAN ECONOMY



You may be surprised to learn that this amount is poured in by Canada's soft drink industry. Even more surprising are the many ways it's done.

For instance, the soft drink industry employs 13,000 people in 250 communities across Canada. Plus 40,000 more who work in supporting industries.

Millions are pumped each year into salaries. Millions more go for supplies like sweeteners, flavoring,

containers, trucks, gas and oil. The soft drink industry, comprising independent bottlers (with an investment close to 1 billion dollars), suppliers, the neighborhood retailers and food service people, is an important force contributing to our economy ... two billion dollars worth.

Think about it over your next soft drink.

If you would like to know more about soft drinks, write the Canadian Soft Drink Association. You'll find out

a lot more about Soft Drinks in our booklet "The Facts About Soft Drinks" and in our new educational film. We've also prepared a poster on handling glass containers for schools and community groups. The booklet and poster are free for the asking. And if you're interested in the film just drop us a line.

Canadian Soft Drink
Association, 5th Floor,
443 University Ave.
Toronto, Ontario M5G 1T8





A taste for adventure



EXPORT "A"

WARNING: Health and Welfare Canada advises that danger to health increases with amount smoked — avoid inhaling. Average per Cigarette —
Export "A" Light Regular "tar" 10.0 mg., nicotine 0.8 mg. King Size "tar" 10.0 mg., nicotine 0.8 mg.
Export "A" Extra Light Regular "tar" 8.0 mg., nicotine 0.7 mg. King Size "tar" 9.0 mg., nicotine 0.8 mg.